

fast, fresh, simple.

donna hay

magazine

a fresh *taste*
of SPRING

- + the prettiest desserts
- + baking with ricotta
- + veg-packed mains
- + Indian street food

ISSUE 83
OCT/NOV 2015
www.donnahay.com



lemon curd meringues

+ how to make the perfect meringue, quick spring dinners and the new falafel
plus our *kids' party special*, with show-stopping cakes and decorating ideas

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hello

I like to think of our kitchen studio and office as a little hub of innovation. We're always working on new ways to make things better, taste better, look better... it's a constant quest for perfection!

I'm proud to say, my hard-working team has really delivered with this issue. There are so many recipes in these pages I'm excited about – from the whole roasted vegetables making a statement as impressive main meals (page 110) to the stunning flavours and intriguing dishes in our Indian street food feature (page 98). I'm also looking at my herb garden in a brand-new light, as we've given fresh spring herbs a starring role in a range of irresistibly pretty desserts (page 120), including cakes topped with sugared rosemary and sponges infused with the flavour of delicately scented leaves. They're so simple and clever, I'll definitely be baking them all this spring!

As we all slowly creep out of our winter hibernation, I'm ready to embrace the season for picnics and outdoor adventures, with balmy afternoons spent lounging on the grass and fun day trips. This issue,

we hit the countryside for a spectacular day of hot-air ballooning (page 74). Along for the ride were treats well-suited for any spring feast – clinking bottles of refreshing old-fashioned lemonade and the softest iced finger buns (which never fail to remind me of my childhood), plus crunchy chicken baguettes and sweet lemon curd pots.

This issue also includes our kids' party special (page 154) – 40 pages of themed parties and gorgeous cakes that will spark the imagination for your next celebration. And, I'm so excited to share the news that our second issue of *donna hay Fresh + Light* is on sale on 12 October – packed with more delicious, balanced ideas for you to cook this spring. We hope you enjoy!



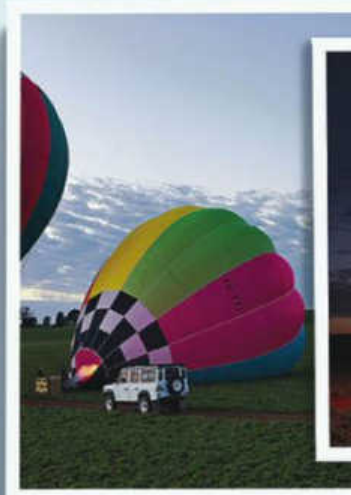
Who would have thought fresh garden herbs could add such a beautiful twist to spring desserts? Find out how on page 120.

recipes we love

*cauliflower and
almond falafels
ginger-poached
chicken with crispy
ginger chips
lemon thyme cakes
with honey syrup*

thank you

We couldn't have created our spectacular location shoots this issue without help from a few valued friends. Thanks to Bondi Icebergs, which provided the perfect backdrop for our snowy princess party, and to The Old Vic Inn and Balloon Joy Flights in Canowindra, and Jaguar Land Rover Australia, who helped us put together our hot-air ballooning adventure.



PHOTOGRAPHY CHRIS COURT

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fresh spring style

Longer nights, warmer days... I just love this time of year. Shake off the winter frost and refresh your home (and beauty kit!) with a few chic touches.

MY BOND-GIRL MOMENT Call me crazy, but I'm in the ocean pretty much all year-round, either paddleboarding with my boys or just taking a quick refreshing dip. This sleek neoprene swimsuit by Lisa Marie Fernandez is the perfect in-between for spring temperatures (and it also has me channelling my inner Bond girl!).

ROSY OUTLOOK Come sunny spring evenings and I can't go without my signature shades! I customised this stylish pair from One Point Seven Four with rose-tinted lenses – they give everything around me a warm, rosy glow.

LIP SERVICE For those days when you can't decide between lipstick, gloss or balm, try the clever new Estée Lauder Pure Color Envy Liquid Lip Potion. I love it for the statement spring shades (ranging from elegant nudes to electric pinks and fiery reds), and because it leaves my lips feeling supple and smooth.

A GENTLE SPRITZ This truly is the product I never knew I needed. My favourite scent, Gypsy Water from Byredo Parfums, now comes in a hair perfume! A quick spritz leaves my locks feeling nourished and smelling sweet – great for after a swim.

LINEN LOVE Pop these sturdy canvas baskets in the corner of your laundry or bedroom to keep your home looking neat and tidy. Now's also the time to switch to linen sheets – they're so soft and light to sleep in, I promise you'll never go back! ■



wondering what's for dinner?

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recipes



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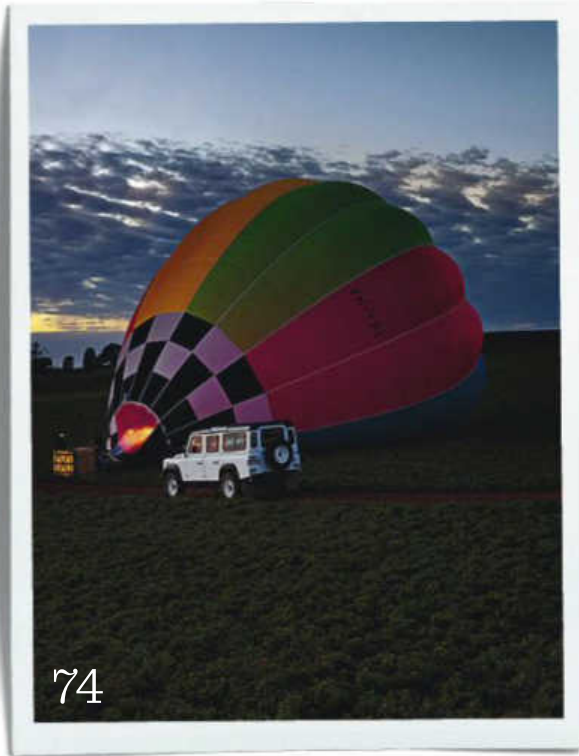
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NEWSLIFEMEDIA



spring



every day

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*consumer testing on 308 women

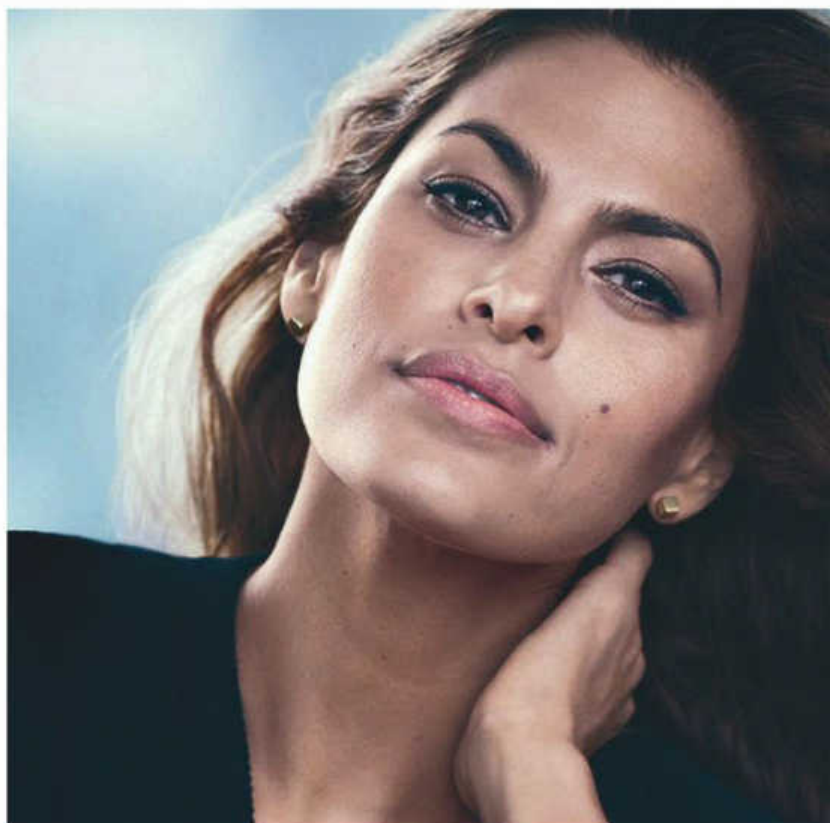




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we love | spring essentials

CLAMS

Also known as vongole, and from the same family as pippies and cockles, clams bring a splash of the sea to fresh spring dishes. Buy them pot-ready from the fishmonger and they'll cook quickly tossed in a simple pasta or spicy Asian stir-fry.

spicy nights

Don't be fooled by the small stature of these pod-shaped chillies – the habanero is one of the hottest around! Loved for their fruity and floral aromas, and impressive heat, you can find them in supermarkets now.

TRY THIS...

Blitz them in the food processor with a dash of vinegar to make your own hot sauce – perfect for taco night!

IN SEASON



TRENDING NOW



rainbow *salads*

Give your leftover veg a new lease on life and put them to good use in a bowl of detoxifying salad. Shredded heirloom carrots, beetroot, cabbage and fennel work in harmony with nutrient-rich leaves of kale, spinach, fresh herbs and more. Add your favourite wholegrains for extra protein; we love a bed of soft quinoa or brown rice, and a fresh citrus dressing for a sweet and zesty touch.

TURMERIC

This orange root adds more than just a warming flavour to curries, soups and rice dishes – its long-revered antiviral and anti-inflammatory benefits make it a magic ingredient sprinkled into juices, smoothies and teas. White variations are milder and colourless.





Take advantage of the *crisp sunshine* with outdoor lunches and picnic feasts, surrounded by fragrant gardens in *bloom*. Crunchy salads using the season's *bounty* of peas and beans will be on our menu, with fresh berries in *icy drinks*.

HOME-STYLE LEMONADE

A frosty jug of old-fashioned lemonade is just the thing to stay cool in the springtime sun. Our traditional homemade recipe is on page 84, but for a colourful and refreshing twist, use sparkling water and swirl your favourite fruits and herbs into the icy mix. We're loving crimson blood orange slices topped with baby mint sprigs, or try a mixture of soothing cucumber rounds and sweet raspberries for an extra burst of hydration.

“WITH THREE
TIMES MORE
VITAMIN C THAN
A LEMON, WE’RE
HAILING YUZU
AS THE NEW
SUPERFOOD.”

japanese yuzu

The tart juice from this bright Japanese citrus makes a fresh and zesty marinade for seafood fare; drizzle it over sashimi, grilled prawns or salmon. Find yuzu juice in Asian grocers and supermarkets.



how to cook | lemon curd

Add a **zesty** layer to your favourite desserts with fresh homemade lemon curd. A creamy mix of eggs, sugar, lemon and butter, this **simple** recipe is perfect on ice-cream, cakes or swirled through a vanilla cream to top a crispy meringue, just like our **stunning** cover star!

photography CHRIS COURT *styling* STEVE PEARCE



lemon curd

- 3 eggs
- 2 egg yolks
- 1 cup (220g) caster (superfine) sugar
- 1 tablespoon finely grated lemon rind
- ½ cup (125ml) lemon juice
- 150g cold unsalted butter, chopped

Place the eggs, egg yolks, sugar, lemon rind and lemon juice in a bowl and whisk to combine.

Pour the mixture into a large saucepan over medium heat and cook, stirring, for 2 minutes or until the sugar has dissolved. Reduce the heat to medium and gradually add the butter, 3 pieces at a time, stirring continuously until melted.

Continue to cook, stirring continuously, for 4–6 minutes or until the mixture is thickened and coats the back of a spoon. Strain immediately into a medium bowl, cover with plastic wrap and refrigerate for 1 hour or until cold. Makes 1½ cups.

Tip: You can store this lemon curd in an airtight container or sterilised jar in the refrigerator for up to one week.



Download our iPad app to watch a simple
step-by-step video with Donna.



lemon curd meringues

225ml eggwhites (approximately 4 eggwhites)
1½ cups (330g) caster (superfine) sugar
1½ teaspoons white vinegar
1½ cups (375ml) single (pouring) cream
1 teaspoon vanilla bean paste
lemon curd, to serve (see recipe, page 22)

Preheat oven to 150°C (300°F). Place the eggwhites in the bowl of an electric mixer and whisk on high until stiff peaks form. Add the sugar, 1 tablespoon at a time, whisking for 30 seconds before adding each tablespoon. Once all the sugar has been added, scrape down the sides of the bowl with a spatula and whisk for a further 6 minutes or until the mixture is stiff and glossy. Add the vinegar and whisk for a further 2 minutes or until glossy and combined.

Silky smooth lemon curd brings the springtime sunshine to this delicate dessert! The rich, tangy flavour balances the sweetness of the meringue and dresses it up with a pretty pop of colour.

Draw 8 x 10cm circles on two sheets of non-stick baking paper and place on 2 large baking trays. Spoon the meringue mixture onto the circles and place in the oven. Reduce the oven temperature to 120°C (250°F) and cook for 1 hour. Turn the oven off and allow the meringues to cool completely in the oven.

Place the cream and vanilla in a bowl and whisk until soft peaks form. Top each of the meringues with a dollop of cream and swirl with lemon curd to serve. Makes 8. ■

ADVERTISING FEATURE

love is blooming

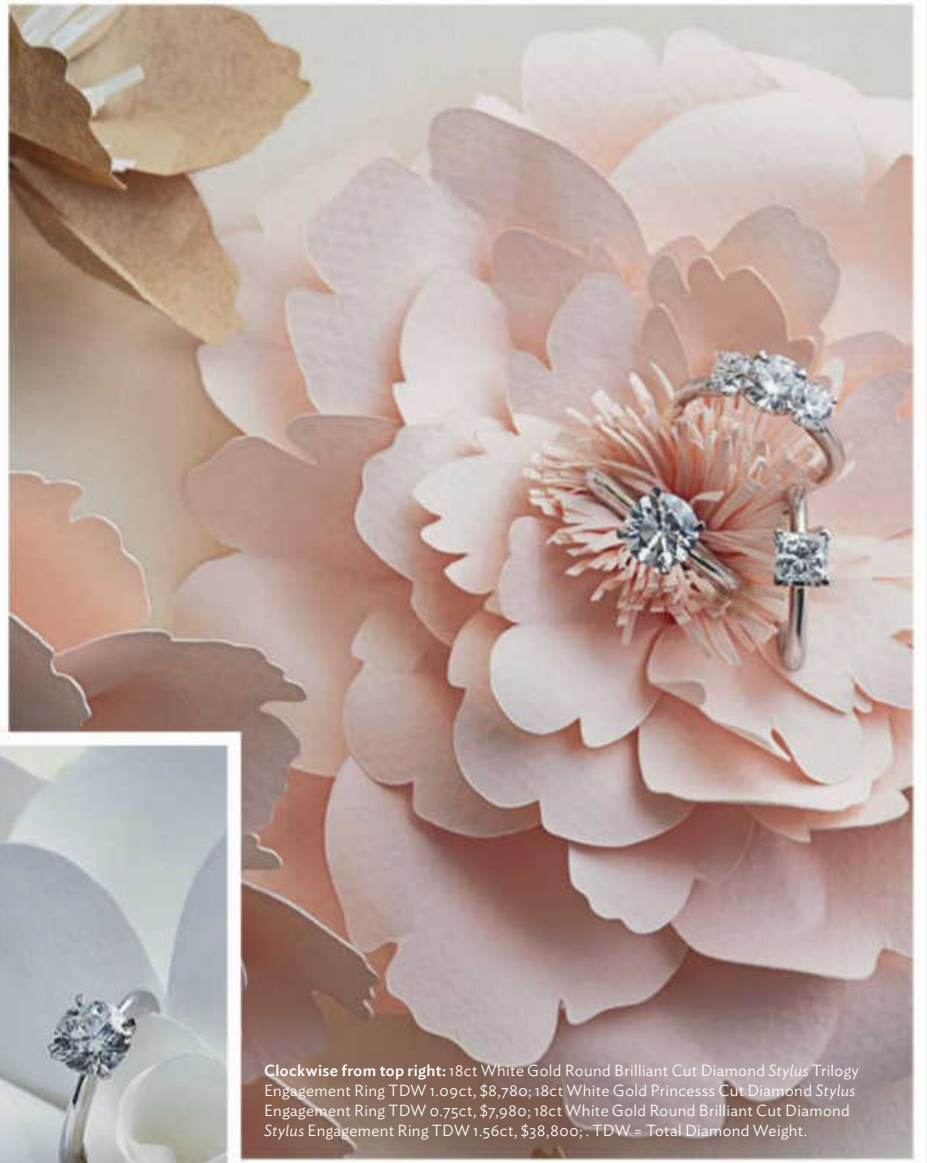
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quick fix | curry dishes

Our clever ways with curry pastes, crispy falafels and fluffy hotcakes for a sweet spring morning will freshen things up in the kitchen, quick smart.

photography BEN DEARNLEY & CHRIS COURT styling STEVE PEARCE



spicy pork noodles

1 tablespoon peanut oil
500g pork mince
¼ cup (75g) store-bought red curry paste
1 teaspoon fish sauce
2 tablespoons lime juice
cooked vermicelli rice noodles, to serve
1 small red chilli, thinly sliced
baby (micro) basil leaves and lime wedges, to serve

Heat the oil in a large non-stick frying pan over high heat. Add the pork and curry paste and cook, breaking up any lumps with a wooden spoon, for 8–10 minutes or until cooked and lightly browned. Add the fish sauce and lime juice and stir to combine. Divide the noodles between bowls, top with the pork and chilli and serve with basil and lime wedges. Serves 4.



yellow curry chicken skewers with curry mayonnaise

4 x 100g chicken thigh fillets, trimmed and sliced
⅓ cup (100g) store-bought yellow curry paste
¼ cup (60ml) coconut milk
2 teaspoons fish sauce
vegetable oil, for greasing
½ cup (150g) whole-egg mayonnaise
black sesame seeds and Thai basil leaves, to serve

Preheat a grill (broiler) to 250°C (485°F). Place the chicken, ¼ cup (75g) of the curry paste, coconut milk and fish sauce in a bowl and mix to combine. Set aside to marinate for 5 minutes. Thread the chicken onto metal skewers and place on a lightly greased oven tray. Cook, in batches, for 8 minutes or until golden and cooked through. Place the mayonnaise and remaining curry paste in a bowl and mix to combine. Sprinkle the skewers with sesame seeds and basil leaves and serve with the curry mayonnaise. Serves 2.



red curry prawn toasts

250g peeled green (uncooked) prawns (shrimp), cleaned
2 tablespoons store-bought red curry paste
1 eggwhite
1 green onion (scallion), chopped
sea salt and cracked black pepper
1 baguette, cut into 16 thin slices
2 tablespoons vegetable oil
sesame seeds, whole-egg mayonnaise and baby (micro) purple shiso leaves⁺, to serve

Place the prawns, curry paste, eggwhite, onion, salt and pepper in a small food processor and process until smooth. Spread each slice of bread with 1 tablespoon of the prawn mixture. Heat a large frying pan over medium heat. Add half the oil and cook the prawn toasts, in batches, prawn-side down, for 1–2 minutes or until the prawn is cooked, adding more oil as needed. Serve with sesame seeds, mayonnaise, shiso and sprinkled with pepper. Makes 16.

⁺ Baby (micro) purple shiso is available from select greengrocers.



green curry fish cakes

500g skinless firm white fish fillets, chopped
1 eggwhite
2 tablespoons store-bought green curry paste
½ cup coriander (cilantro) leaves
2 tablespoons vegetable oil
baby (micro) green shiso leaves⁺ and store-bought
pickled chilli, to serve
cracked black pepper, for sprinkling

Place the fish, eggwhite, curry paste and coriander in a food processor and process until well combined. Shape ¼ cup of the mixture into a patty and flatten. Repeat with remaining mixture. Heat half the oil in a large non-stick frying pan over medium heat. Cook, in batches, for 3–4 minutes each side or until golden and cooked through, adding more oil as needed. Serve with shiso, pickled chilli and sprinkled with pepper. Makes 8.
⁺ Baby (micro) shiso is available from selected greengrocers.



quick fix | falafels



pea, mint and ricotta falafels

¾ cup (100g) frozen peas, blanched
400g can white (cannellini) beans, rinsed and drained
½ cup mint leaves, plus extra to serve
⅓ cup (50g) self-raising (self-rising) flour
⅓ cup (80g) fresh ricotta
sea salt and cracked black pepper
vegetable oil, for deep-frying
natural Greek-style (thick) yoghurt and snow pea
(mange tout) tendrils to serve

Place the peas, beans, mint, flour, ricotta, salt and pepper in a food processor and pulse until just combined. Roll tablespoons of the mixture into balls. Fill a medium, deep saucepan half-full with oil and place over medium heat until the temperature reaches 160°C (325°F) on a deep-frying thermometer. Cook the falafels, in batches, for 4 minutes or until golden and crunchy. Drain on paper towel. Serve with yoghurt, snow pea tendrils, extra mint and sprinkle with salt and pepper. Makes 16.

carrot and quinoa falafels

1 large (150g) carrot, peeled, grated
1 cup (85g) quinoa flakes⁺
½ cup coriander (cilantro) leaves
1 green onion (scallion), sliced
400g can lentils, drained and rinsed
sea salt and cracked black pepper
vegetable oil, for deep-frying
store-bought pita breads, watercress sprigs and
store-bought hummus, to serve

Place the carrot, quinoa, coriander, onion, lentils, salt and pepper in a food processor and process until just combined. Roll 2 tablespoons of the mixture into balls and flatten slightly. Fill a medium, deep saucepan half-full with oil and place over medium heat until the temperature reaches 160°C (325°F) on a deep-frying thermometer. Cook the falafels, in batches, for 2–3 minutes or until golden and crunchy. Drain on paper towel. Place pita breads and watercress in serving bowls and top with the falafels. Sprinkle with pepper and serve with hummus. Makes 10.

⁺ Quinoa flakes are available from health stores and the health food aisle of the supermarket.





cauliflower and almond falafels

300g cauliflower florets
400g can butter (lima) beans, rinsed and drained
½ cup flat-leaf parsley leaves
½ cup (60g) almond meal (ground almonds)
¼ cup (35g) self-raising (self-rising) flour
1 teaspoon dried chilli flakes
sea salt and cracked black pepper
vegetable oil, for deep-frying
store-bought tabouli, store-bought beetroot dip and
baby (micro) lemon balm leaves, to serve

Place the cauliflower, butter beans, parsley, almond meal, flour, chilli, salt and pepper in a food processor and process until just combined. Roll tablespoons of the mixture into balls. Fill a medium, deep saucepan half-full with oil and place over medium heat until the temperature reaches 160°C (325°F) on a deep-frying thermometer. Cook the falafels, in batches, for 3–4 minutes or until golden and crunchy. Drain on paper towel. Sprinkle with salt and pepper and serve with tabouli, beetroot dip and lemon balm. Makes 18.

chickpea and caramelised onion falafels

¼ cup (75g) store-bought caramelised onion relish
400g can chickpeas (garbanzos), rinsed and drained
1 tablespoon tahini paste
2 teaspoons finely grated lime rind
⅓ cup (50g) self-raising (self-rising) flour
sea salt and cracked black pepper
⅓ cup (50g) sesame seeds
vegetable oil, for deep-frying
store-bought labne, store-bought dukkah and
baby (micro) mint leaves, to serve

Place the caramelised onion, chickpeas, tahini, lime rind, flour, salt and pepper in a food processor and process until just combined. Roll tablespoons of the mixture into balls, flatten slightly and roll in the sesame seeds. Fill a medium, deep saucepan half-full with oil and place over medium heat until the temperature reaches 160°C (325°F) on a deep-frying thermometer. Cook the falafels, in batches, for 2–3 minutes or until golden and crunchy. Drain on paper towel. Sprinkle with salt and serve with labne, dukkah and mint. Makes 12.



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KITCHEN cooktops



If you asked any serious cook to design the ultimate cooktop, there's a good chance it would look just like this – a combination of three sleek AEG induction surfaces. Try teaming the 36cm 2-Zone Crystalline Induction Hob (HC452400EB, \$2,449), 58cm 2-Zone Induction Teppan Yaki Plate (HC652600EB, \$5,499) and 36cm Induction Wok Hob with Stainless-Steel Wok (HC451500EB, \$3,749).



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KITCHEN rangehood

With the trend for open-plan living and entertaining, a powerful rangehood is a cook's best friend. This slick AEG 90cm Stainless-Steel Street Canopy Rangehood (X99384MV01, \$3,899) comes with the DirekTouch™ glass slide-control display system (which is a fast, simple way to instantly set the exact extraction level required to clear the air), dimmer-controlled LED lights and stainless-steel micromesh filters that are dishwasher safe.



THE INNOVATION

This rangehood comes with an ActiveHeat™ Sensor, a clever function that progressively adjusts the power so the hood works efficiently to remove any cooking vapours from the room, quick smart.

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 **AEG**



A graphic featuring a large, thin-lined hexagon. Inside the hexagon, the word 'KITCHEN' is centered in a bold, sans-serif font. Below 'KITCHEN', the word 'dishwasher' is written in a large, elegant serif font. A small, blue water droplet is positioned at the bottom center of the hexagon, directly below the word 'dishwasher'.

KITCHEN dishwasher

After a family dinner or post-party, a cutting-edge dishwasher will make short work of cleaning up everything from fine glasses to heavy-duty pots and pans. The AEG 60cm Semi-Integrated Stainless-Steel Dishwasher (F990151M0P/AU, \$2,299) is extra-quiet and handles a large load easily, plus it features a hotter last rinse cycle so dishes are not just sparkling clean but 99.99 per cent bacteria free.



THE INNOVATION

The ProZone feature in selected models means the dishwasher is divided into zones – glasses in the top basket while the lower one is for pots – so items can be washed at the ideal temperature and pressure.

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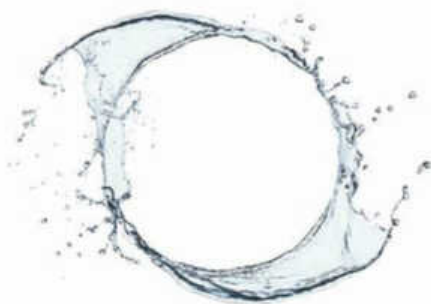
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LAUNDRY washer & dryer

With elegant lines and superior programs, this washer and dryer are a perfect match. To care for your clothes gently and effectively, the AEG ProTex 8 Series 8kg Front Load Washer (L87480FL, \$1,899) has an OptiSense feature, which adjusts the time of the cycle as well as the water and energy consumption and the 8 Series Condenser Dryer (T86280IC, \$1,899) ensures even drying with reduced creasing.



THE INNOVATION

To keep garments looking newer for longer, these high-tech appliances both have 16 exceptional programs, from an Ultra Quick wash to advanced wool/silk drying, to make caring for your clothes simple.

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quick fix | hotcakes



apple, sultana and honey hotcakes

1 cup (160g) wholemeal self-raising (self-rising) flour, sifted
½ teaspoon bicarbonate of (baking) soda, sifted
½ teaspoon baking powder, sifted
¾ cup (180ml) buttermilk
2 tablespoons honey, plus extra, to serve
1 small (150g) Granny Smith (green) apple, grated
¼ cup (40g) sultanas
2 eggs, separated
unsalted butter, melted, for brushing, plus extra to serve

Place the flour, bicarbonate of soda, baking powder, buttermilk, honey, apple, sultanas and egg yolks in a large bowl and whisk until smooth. Place the eggwhites in a clean bowl and whisk until stiff peaks form. Fold the eggwhites into the apple mixture. Grease a large non-stick frying pan over medium low heat. Cook 2 tablespoons of the mixture, in batches, for 3 minutes each side or until golden brown. Serve with extra honey and butter. Makes 10.



blackberry and coconut hotcakes

$\frac{3}{4}$ cup (110g) self-raising (self-rising) flour, sifted
 $\frac{1}{2}$ teaspoon bicarbonate of (baking) soda, sifted
 $\frac{1}{2}$ teaspoon baking powder, sifted
 $\frac{1}{4}$ cup (55g) caster (superfine) sugar
 $\frac{1}{4}$ cup (20g) desiccated coconut
 $\frac{3}{4}$ cup (180ml) buttermilk
2 eggs, separated
unsalted butter, melted, for brushing
2 cups (300g) frozen blackberries, thawed
icing (confectioner's) sugar, for dusting

Place the flour, bicarbonate of soda, baking powder, sugar, coconut, buttermilk and egg yolks in a large bowl and whisk until smooth. Place the eggwhites in a clean bowl and whisk until stiff peaks form. Fold the eggwhites into the flour mixture. Place a large non-stick frying pan over medium heat. Brush with butter and reduce heat to low. Place 2 tablespoons of the mixture, in batches, in the pan, sprinkle with a few blackberries and cook for 4 minutes each side or until golden brown. Dust with icing sugar to serve. Makes 12.

hazelnut hotcakes with warm maple dates

¾ cup (110g) self-raising (self-rising) flour, sifted
½ teaspoon bicarbonate of (baking) soda, sifted
½ teaspoon baking powder, sifted
¼ cup (55g) caster (superfine) sugar
¼ cup (25g) hazelnut meal (ground hazelnuts)
¾ cup (180ml) buttermilk
2 eggs, separated
unsalted butter, melted, for brushing
1 cup (180g) fresh dates, pitted and halved
¼ cup (60ml) maple syrup

Place the flour, bicarbonate of soda, baking powder, sugar, hazelnut meal, buttermilk and egg yolks in a large bowl and whisk until smooth. Place the eggwhites in a clean bowl and whisk until stiff peaks form. Fold the eggwhites into the flour mixture. Place a large non-stick frying pan over medium heat. Brush with butter and reduce heat to low. Cook 2 tablespoons of the mixture, in batches, for 3 minutes each side or until golden brown. Set aside. Place the dates and maple syrup in the pan and cook for 1 minute or until warm. Serve the hotcakes with the warm maple dates. Makes 10.





ricotta hotcakes with spiced sugar

1 cup (150g) self-raising (self-rising) flour, sifted
½ teaspoon bicarbonate of (baking) soda, sifted
½ teaspoon baking powder, sifted
¾ cup (165g) caster (superfine) sugar
¾ cup (180ml) buttermilk
2 eggs, separated
¾ cup (180g) fresh ricotta
½ teaspoon mixed spice
unsalted butter, melted, for brushing
lemon wedges, to serve

Place the flour, bicarbonate of soda, baking powder, ¾ cup (55g) of the sugar, buttermilk and egg yolks in a large bowl and whisk until smooth. Place the eggwhites in a clean bowl and whisk until stiff peaks form. Fold the eggwhites and ricotta into the mixture. Place the mixed spice and remaining sugar in small bowl and mix to combine. Set aside. Place a large non-stick frying pan over medium heat. Brush with butter and reduce heat to low. Cook 2 tablespoons of the mixture, in batches, for 2–3 minutes each side or until golden brown. Serve with the spiced sugar and lemon wedges. Makes 10. ■

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PREVIOUS PAGE: **AUSTRALIAN-MADE CARRINGTON 3.5-SEATER FABRIC SOFA, \$2,899**

Nordic concrete large dome pendant, \$229.95; Dip Dye rug in blue (160x230cm), \$599; Carbine resin trunk stool, \$239; Vogue small vase, \$39.95. Cushions, left to right: Drawing cushion, \$64.95; Hexy felt cushion in grey, \$69.95; Strokes cushion in blue/white, \$64.95; Twister felt cushion in aqua, \$69.95. Quarter Foil cushion, \$49.95 (on floor).

ABOVE: **AUSTRALIAN-MADE BOLTON 2.5-SEATER LOUNGE, \$2,499**

London coffee table, \$399; Herringbone rug in gold (160x230cm), \$699; Suzannee cushion, \$49.95; Kew cushion in olive, \$39.95; Copper hexagon tray, set of 2, \$159.95.

LEFT: **AUSTRALIAN-MADE CHANEL 3-SEATER FABRIC SOFA, \$2,499; ELVIE LAMP TABLE, \$699**

Nordic concrete medium dome pendant, \$149.95; Static rug in navy (160x230cm), \$699; Structure large matte green vase, \$79.95.

OPPOSITE PAGE: **AUSTRALIAN-MADE IVY 2.5-SEATER FABRIC SOFA, \$1,899; AYERS HALL STAND, \$1,399**

Duxton round coffee table, \$819; Copper top table, \$229.95; Herringbone rug in charcoal (160x230cm), \$699; Anglet low lounge wicker chair, \$349. Cushions on lounge, left to right: Kew cushion in teal, \$39.95; Dalston square cushion, \$59.95; Geometric web foil-print cushion, \$39.95. Beaten copper bowl (on coffee table), \$12.95. On console, left to right: Hans medium grey vessel, \$16.95; Yorkey ceramic cotton spools, \$18.95 each; Structure matte blue bowl, \$59.95; Beaten small copper bowl, \$12.95.



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AUSTRALIAN-MADE SCANDI 2.5-SEATER FABRIC SOFA, \$2,599; SCANDI 3-SEATER FABRIC SOFA, \$2,899; SCANDI ACCENT CHAIR IN DOT FABRIC, \$2,099; ELVIE COFFEE TABLE, \$1,299; AYERS BUFFET, \$2,499

Structure teardrop pendant lights, \$149 each; Strike floor lamp in grey, \$189; Cowhide rug in black/white salt & pepper, \$899; Flatweave static rug in black, \$699; Purl grey throw, \$159.95; Hexy felt cushion in aqua, \$69.95; Hans medium aqua vessel (on coffee table), \$16.95. On buffet, left to right: Baylee tall large vase, \$49.95; Hans large aqua vessel, \$19.95. All other accessories are stylist's own.

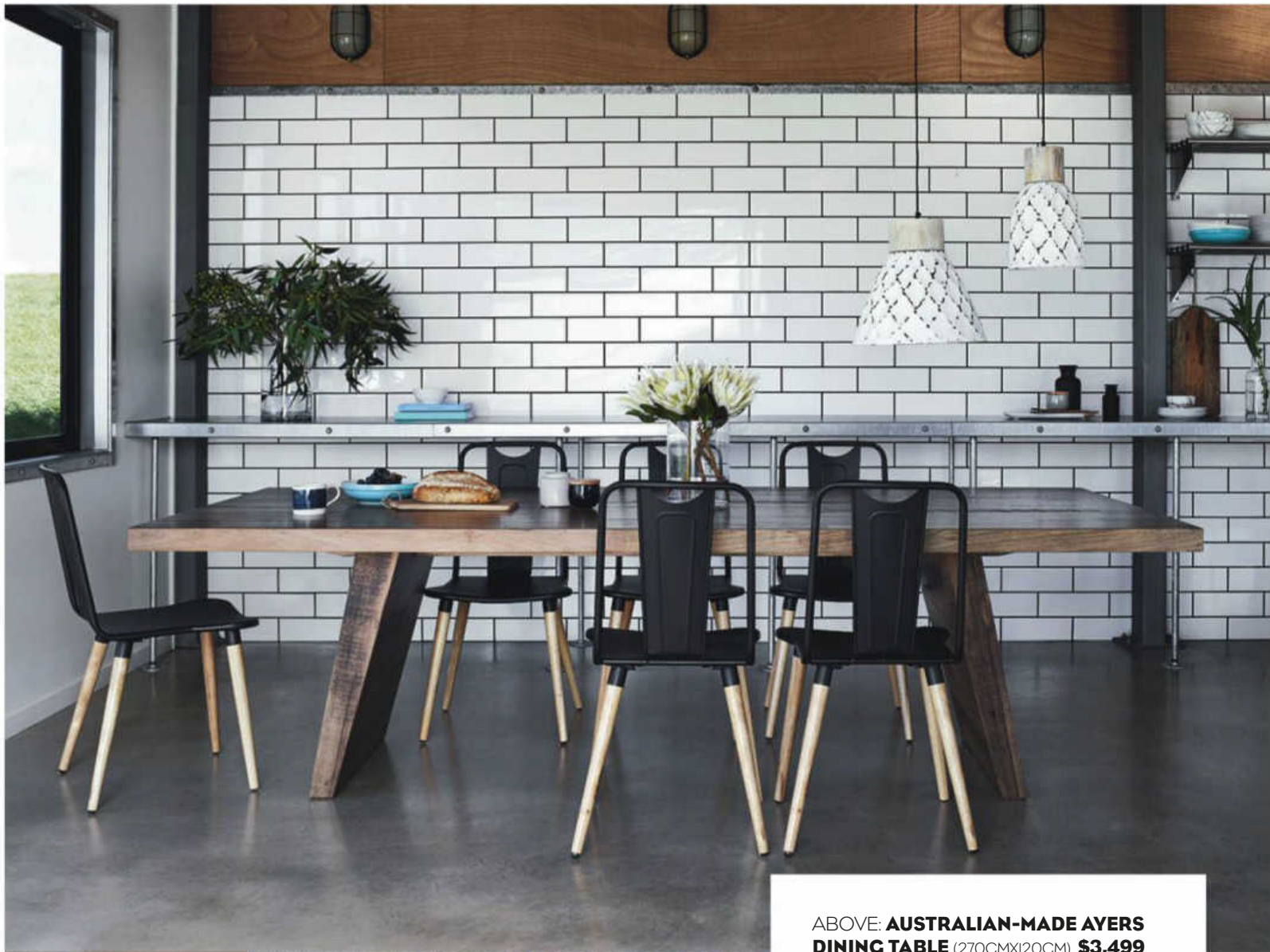
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ABOVE: AUSTRALIAN-MADE AYERS DINING TABLE (270CMX120CM), \$3,499

Nissen dining chairs in black, \$149 each; **Hive** pendant lights in white – small, \$159, large, \$249. On bench, left to right: **Vogue** large round vase, \$59.95; **Studio** sugar bowl in grey, \$9.95; **Delray** blackboard jars in black – small, \$5.95, large, \$9.95. Shelves at back, top to bottom: **Marble Look** soup bowls, \$9.95 each; **Mila** small bowl in white, \$22.95; **Mila** small bowl in blue, \$22.95; **Maison** rectangular large board, \$49.99; **Marble Look** small noodle bowl, \$8.95; **Marble Look** side plates, \$7.95 each; **Jensen** medium straight edge vase, \$24.95. On dining table, left to right: **Abstract** stripe mug, \$29.95; **Mila** bowl in blue, \$22.95; **Maison** rectangular small board, \$34.99; **Hans** medium grey vessel, \$16.95; **Studio** sugar bowl in black, \$9.95; **Vogue** large round vase, \$59.95.

LEFT: AUSTRALIAN-MADE POD DINING TABLE IN OAK (240CM), \$2,199

Simba dining chairs in oak, \$399 each; **Vogue** medium glass vase, \$49.95; **Mila** large bowl in coal, \$39.95.

OPPOSITE PAGE: AUSTRALIAN-MADE ELVIE RECTANGULAR DINING TABLE, \$1,799; ELVIE ROUND DINING TABLE (IN BACKGROUND), \$1,499

Stockholm dining chairs in oak, \$169 each; **Industrial** matte pendant, \$179.95. On **Elvie** rectangular dining table: **Marble Look** 12-piece dinner set, \$119.95; **Hans** extra large white vessel, \$24.95; **Tumbler** glass set of 18, \$39.95; **Simplicity** 56-piece cutlery set, \$229.95; **Belford** beaten copper small tray, \$18.95. On **Elvie** round dining table: **Finley** cement pots – small, \$11.95, medium, \$16.95.



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ABOVE: **AUSTRALIAN-MADE JASPER QUEEN BED, \$1,599; ZANDER TALLBOY, \$2,499; ZANDER ROUND BEDSIDE TABLE, \$799**

Harvest rug in black (160x230cm), \$399; **Media** table lamp, \$229.95; **Terrance** large clear copper teardrop vase, \$14.95; **Matte** bowl in black, \$89.95. Bedding: **Sienna** queen sheet set in white*, \$209.95; **Ndebele** queen quilt cover set**, \$179.95; **Kew** cushion in indigo, \$39.95.



LEFT: **AUSTRALIAN-MADE KIDS SINGLE TEE PEE BED, \$1,699**

Single Bed Trundle (optional extra), \$549; **Copper** round table, \$299.95; **Tate** pendants in mint, \$129 each; **Stepping stone** rug in ivory (160x230cm), \$699. Bedding: **Mclean** single sheet set*, \$35; **Billie** kids' single quilt cover set**, \$79.95; **Coyuchi** cosy cotton throw in graphite, \$269.95.

OPPOSITE PAGE: **AUSTRALIAN-MADE OSLO KING BED, \$3,499; POD I-DRAWER BEDSIDE TABLES, \$999 EACH**

Vessel pendant lights in brass – small, \$119.95, large, \$129.95; **Geometrics** rug in silver (160x230cm), \$799. On bedside tables: **Hans** small white vessel, \$12.95. **Hans** small aqua vessel, \$12.95. **Hans** medium grey vessel, \$16.95; **Concept** grey lamp, \$69. Bedding: **lifeSTYLE @ Domayne** king bed sheet set*, \$60; **Radical** geo king quilt cover set**, \$429; **Aura** king diamond coverlet in charcoal & mint, \$299; **Diamond** quilted cushion grey/copper, \$39.95; **Button Back** cushion in moss green, \$59.95.

Mattresses, trundle bed, bed linen and accessories shown are optional extras.

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**CUSTOMISE YOUR DOMAYNE® BED SO IT'S
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*Single and king single sheet sets each consist of 1x fitted sheet, 1x flat sheet and 1x standard pillowcase. Double, queen, king and super king sheet sets each consist of 1x fitted sheet, 1x flat sheet and 2x standard pillowcases. **Single and king single quilt cover sets each consist of 1x quilt cover and 1x standard pillowcase.

Double, queen, king and super king quilt cover sets each consist of 1x quilt cover and 2x standard pillowcases.

easy weeknights | 10 in 20

Brimming with the best seasonal flavours, our latest collection of weeknight meals are full of fast, fresh and tempting ideas.

photography WILLIAM MEPPEN styling STEVE PEARCE



ONE

pasta with cauliflower and roasted capsicum pesto

400g spaghetti
400g cauliflower, trimmed and chopped
¼ cup (40g) pine nuts
290g store-bought roasted capsicum (bell pepper), drained
1 teaspoon dried chilli flakes
¼ cup (60ml) extra virgin olive oil
sea salt and cracked black pepper
½ cup (40g) finely grated parmesan
250g buffalo mozzarella, torn
small basil leaves, to serve

Cook the pasta in a large saucepan of salted, boiling water for 6–8 minutes or until al dente. Drain, reserving 1 cup (250ml) of the cooking liquid. Place the cauliflower, pine nuts, capsicum, chilli, oil, salt and pepper in a food processor and process until smooth. Place the cauliflower mixture in the saucepan over medium heat and cook, stirring occasionally, for 8 minutes or until the cauliflower is tender. Add the parmesan, reserved cooking liquid and pasta, and toss to coat. Divide the pasta between plates, top with the mozzarella and basil, and sprinkle with pepper to serve. Serves 4.



TWO

char-grilled thai lamb cutlets with green bean salad

1/3 cup (80ml) coconut milk
1/2 cup (100g) Thai red curry paste
1/4 cup (60ml) lime juice
sea salt and cracked black pepper
12 x 70g lamb cutlets, trimmed
1 tablespoon extra virgin olive oil
2 teaspoons caster (superfine) sugar
300g sugar snap peas, trimmed and blanched
250g green beans, shredded and blanched
1 small red onion, thinly sliced
1 cup Thai basil leaves
lime wedges, to serve

Place the coconut milk, 1/4 cup of the curry paste, 1 tablespoon of the lime juice, salt and pepper in a large bowl and mix to combine. Add the lamb and toss to coat. Set aside to marinate for 15 minutes.

While the lamb is marinating, place the oil, sugar, the remaining curry paste and lime juice in a large bowl and whisk to combine. Add the sugar snap peas, beans, onion and basil and gently toss to coat. Set aside.

Preheat a char-grill pan over medium heat. Cook the lamb, in batches, for 4 minutes each side or until charred and just cooked through. Serve the lamb with the salad and lime wedges. Serves 4.

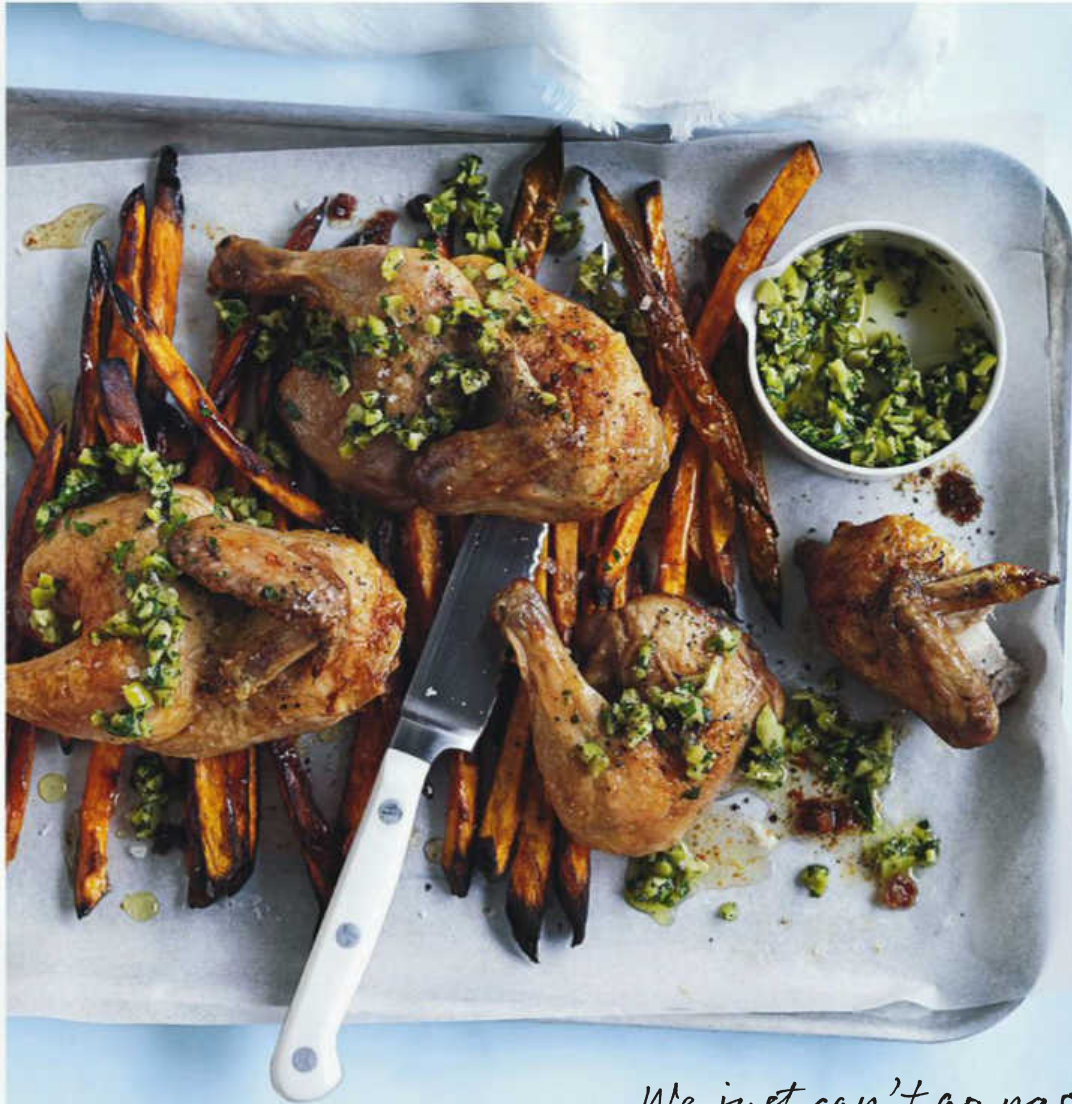


THREE

pork, chilli and lime tacos with quinoa and avocado

1 tablespoon smoked paprika
2 cloves garlic, crushed
2 tablespoons extra virgin olive oil
sea salt and cracked black pepper
500g pork fillets (tenderloin), trimmed
12 medium flour tortillas, warmed
½ cup (100g) white quinoa, cooked
1 avocado, sliced
1 long red chilli, seeds removed and finely chopped
baby (micro) basil leaves, to serve
lime wedges and sour cream, to serve

Preheat oven to 220°C (425°F). Place the paprika, garlic, oil, salt and pepper in a bowl and mix to combine. Rub the mixture over the pork and place on a lightly greased oven tray. Cook for 15 minutes or until golden. Set aside to rest for 5 minutes, and slice. Top each of the tortillas with a little of the quinoa, pork, avocado, chilli and basil leaves. Serve the tacos with lime wedges and sour cream. Serves 4.



FOUR

We just can't go past
these tender and juicy spatchcocks when we're after a quick weeknight roast. Ready in just 20 minutes, they're irresistible with these crispy chips and flavourful dressing.

roast spatchcock with sweet potato chips and olive dressing

650g sweet potato (kumara), cut into thin chips
½ cup (80ml) extra virgin olive oil
sea salt and cracked black pepper
1 clove garlic, crushed
2 x 400g spatchcocks (baby chickens), halved and patted dry
1 cup (120g) pitted green olives
½ cup parsley leaves, chopped
¼ cup tarragon leaves, chopped
1 tablespoon white wine vinegar

Preheat oven to 250°C (485°F). Place the sweet potato, 2 tablespoons of the oil, salt and pepper on a large oven tray and toss to coat. Spread into a single layer and set aside. Place the garlic, 1 tablespoon of the remaining oil, salt and pepper in a small bowl and mix to combine. Brush the mixture over the spatchcock. Place the spatchcock on top of the sweet potato and cook for 20 minutes or until the sweet potato is crisp and the spatchcock is golden and cooked through.

While the spatchcock is cooking, place the olives, parsley, tarragon, vinegar, remaining oil, salt and pepper in a small bowl and mix to combine. Drizzle the spatchcock with the dressing to serve. Serves 4.



FIVE

A quick and clever
satay sauce is the secret to these
enticing skewers, freshened up
with zesty lime, vibrant chilli
and cooling cucumber.

cheat's satay beef skewers with vermicelli noodle salad

⅓ cup (110g) Asian chilli jam
½ cup (95g) crunchy peanut butter
½ cup (125ml) water
sea salt and cracked black pepper
800g rump steak, trimmed and thinly sliced
200g vermicelli noodles, cooked
2 Lebanese cucumbers, peeled and sliced
1 cup bean sprouts, trimmed
1 cup coriander (cilantro) leaves
1 long red chilli, thinly sliced
salted peanuts, chopped, to serve

Place the chilli jam, peanut butter, water, salt and pepper in a medium bowl and mix to combine. Thread the beef onto metal skewers and brush with half of the satay sauce mixture. Set aside to marinate for 10 minutes.

Preheat a char-grill pan over medium heat. Cook the skewers, in batches, for 2 minutes each side. Divide the noodles between plates. Top with the cucumber and bean sprouts. Top with the skewers and serve with the coriander, chilli, peanut and remaining satay sauce to serve. Serves 4.



SIX

ginger salmon with zucchini, soba noodles and kimchi

2 teaspoons finely grated ginger
1 tablespoon sesame oil
¼ cup (60ml) soy sauce
1 clove garlic, crushed
¼ cup (60ml) mirin (Japanese rice wine)
4 x 200g salmon fillets, skin on, halved
vegetable oil, for brushing
270g soba noodles
4 zucchini (courgette), shredded
sea salt flakes, to serve
½ cup (140g) store-bought kimchi, to serve

Place the ginger, sesame oil, soy sauce, garlic and mirin in a small bowl and mix to combine. Place the salmon in a separate bowl and spoon over 2 tablespoons of the ginger dressing. Gently toss to coat and set aside to marinate for 10 minutes.

Preheat a non-stick frying pan over medium heat. Brush the salmon with oil and cook, skin-side down, for 2–3 minutes each side. While the salmon is cooking, cook the noodles in salted boiling water for 2 minutes or until tender. Drain and refresh under cold water. Divide the noodles between plates, top with the zucchini and salmon. Drizzle with the remaining dressing, sprinkle with salt and serve with the kimchi. Serves 4.



SEVEN

Punchy Asian-style
flavours are the delicious base
for these oh so easy meatballs.
Finish up with a crunchy slaw
for the perfect midweek meal.

chicken, lemongrass and ginger meatballs with slaw

- 1 lemongrass, white part only, finely chopped
- 1 tablespoon grated ginger
- 2 tablespoons oyster sauce
- ¼ cup (60ml) store-bought Thai sweet chilli sauce
- 500g chicken mince
- ¾ cup (50g) panko (Japanese) breadcrumbs
- sea salt and cracked black pepper
- 1 tablespoon vegetable oil
- ⅓ cup (100g) whole-egg mayonnaise
- 2 tablespoons lime juice
- 500g Chinese cabbage (wombok), shredded
- 2 carrots, peeled and shredded
- black sesame seeds, to serve

Place the lemongrass, ginger, oyster sauce, 1 tablespoon of the chilli sauce, chicken and breadcrumbs in a large bowl, sprinkle with salt and pepper and mix well to combine. Roll tablespoons of the mixture into balls. Heat the oil in a large frying pan over high heat. Add the meatballs and cook, turning occasionally, for 6–8 minutes or until golden and just cooked through. Place the remaining chilli sauce in a large bowl, add the meatballs and toss to coat. Set aside and keep warm. Place the mayonnaise and lime juice in a large bowl and whisk to combine. Add the cabbage and carrot and toss to combine. Divide the slaw between plates, top with the meatballs and sprinkle with sesame seeds to serve. Serves 4.



EIGHT

herbed tuna and chickpea burgers

400g can chickpeas (garbanzos), rinsed and drained
½ cup (75g) plain (all-purpose) flour
1 cup flat-leaf parsley leaves, chopped
¼ cup chopped chives
2 tablespoons capers, drained
sea salt and cracked black pepper
425g can tuna in oil, drained
2 tablespoons extra virgin olive oil
4 burger buns, halved
½ cup (150g) whole-egg mayonnaise
1 Lebanese cucumber, thinly sliced
butter lettuce leaves, to serve

Place the chickpeas in a food processor and blend until smooth. Add the flour, parsley, chives, capers, salt and pepper and process until just combined. Place the mixture in a large bowl, add the tuna and mix until just combined. Divide the mixture into 4 portions and shape each into 2cm-thick round patties. Heat the oil in a large non-stick frying pan over medium heat. Cook the patties for 4–6 minutes each side or until golden and heated through. Place the burgers on the bases of each bun and top each with the mayonnaise, cucumber and lettuce. Sprinkle with salt and pepper and top with the remaining bun halves to serve. Serves 4.

Add extra leafy goodness

to classic corn fritters with baby kale and fresh coriander. With a little crispy bacon and a sweet relish on the side, they have our vote!



NINE

corn, kale and coriander fritters with crispy bacon

- ½ cup (140g) natural Greek-style (thick) yoghurt**
- 2 eggs**
- ¾ cup (110g) self-raising (self-rising) flour**
- sea salt and cracked black pepper**
- 2 corncobs (500g), kernels removed**
- 2½ cups (200g) shredded baby kale, plus extra leaves to serve**
- 1 cup coriander (cilantro) leaves, finely chopped**
- 1 long green chilli, finely chopped**
- vegetable oil, for brushing**
- 8 slices streaky bacon**
- store-bought tomato relish, to serve**

Place the yoghurt, eggs, flour and salt and pepper in a large bowl and whisk to combine. Add the corn, kale, coriander and chilli and mix to combine. Heat a large non-stick frying pan over medium heat and brush with oil. Cook ⅓ cup of the mixture, in batches, for 3 minutes each side or until golden and cooked through. Repeat with remaining batter. Set aside and keep warm. Add the bacon to the pan and cook, turning, for 4–6 minutes or until crisp. Serve the fritters with the bacon, extra kale leaves and tomato relish. Serves 4.



TEN

pea, artichoke and prosciutto open lasagne

375g fresh lasagne sheets, halved
1½ cups (180g) frozen peas
4 marinated long-stemmed artichokes, halved
1 cup mint leaves, plus extra to serve
1 teaspoon finely grated lemon rind
1 tablespoon lemon juice
2 tablespoons extra virgin olive oil, plus extra to serve
sea salt and cracked black pepper
2 cups (480g) fresh ricotta
8 slices prosciutto
finely grated parmesan, to serve

Cook the pasta in a large saucepan of salted boiling water for 3 minutes or until al dente. Carefully remove, set aside and keep warm. Add the peas to the pan and cook for 2 minutes or until tender. Drain and transfer to a large bowl. Using a potato masher or fork, lightly crush the peas. Add the artichoke, mint, lemon rind, lemon juice, oil, salt and pepper and gently toss to combine. Divide the pasta between plates and top each with ¼ cup of the ricotta, a spoonful of the pea mixture and a slice of the prosciutto. Fold over the pasta sheets and repeat layering with remaining ingredients. Top each with extra mint, sprinkle with black pepper and parmesan, and drizzle with extra oil to serve. Serves 4. ■

SHARP

sharp.net.au

GLASS.
A TOUCH OF CLASS.



The refrigerator just got a whole lot cooler.



PHOTOGRAPHY CHRIS COURT

Special days



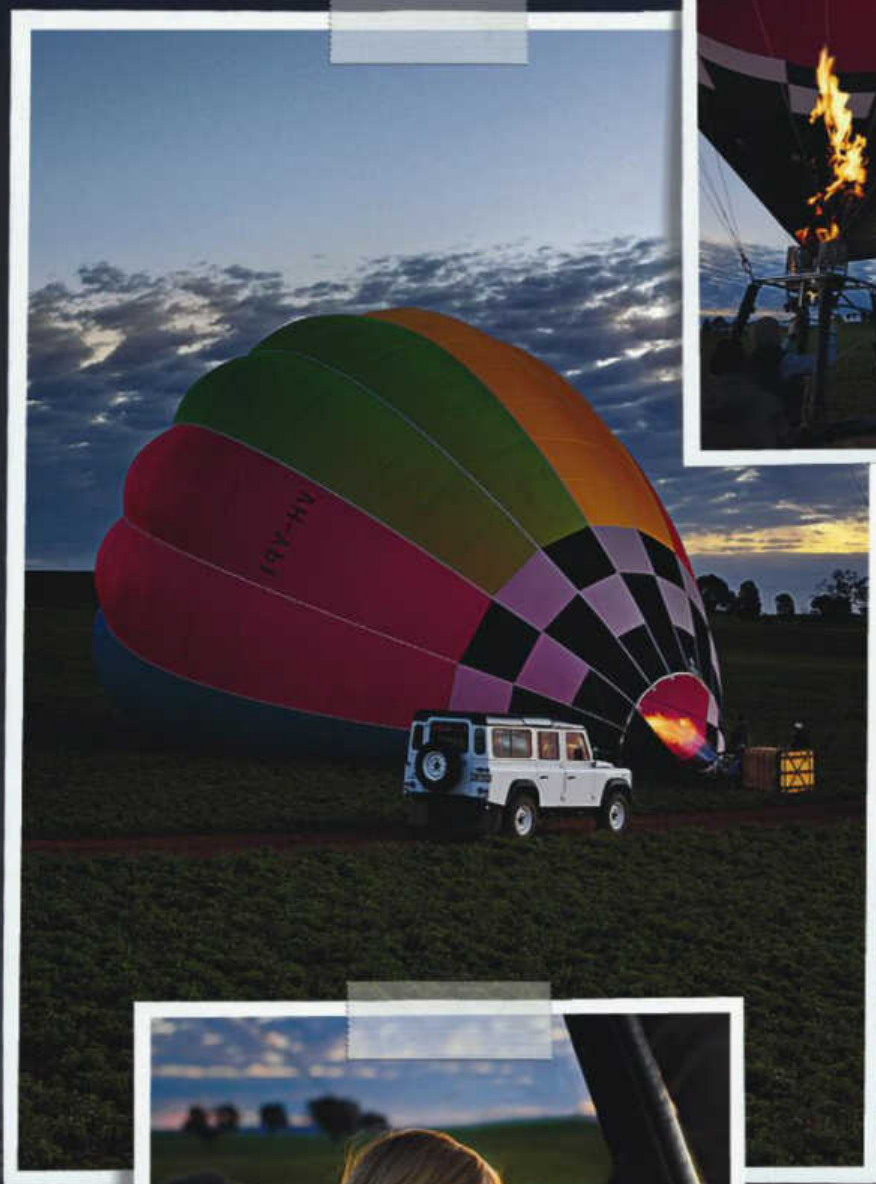
location · hot air ballooning

flying high

As dawn breaks over a horizon of lush rolling fields and the charming country town below, a colourful balloon rises with the sun. Gather the kids and take to the skies, aboard a hot-air balloon floating gently through the clouds. After a bird's-eye view of the stunning world below, a classic picnic brunch will feed windswept passengers. Sweet nostalgic treats and ready-made snacks are a fitting finale to this ride of a lifetime.

photography CHRIS COURT styling STEVE PEARCE





location · hot air ballooning

Warm bursts of air fill the balloon to great heights, and as it begins to point up towards the sky, it's time to jump in the basket to begin our journey. Slowly rising off the ground, gliding past green treetops and flocks of birds, we wave to the tiny people down below and fly up, up and away.

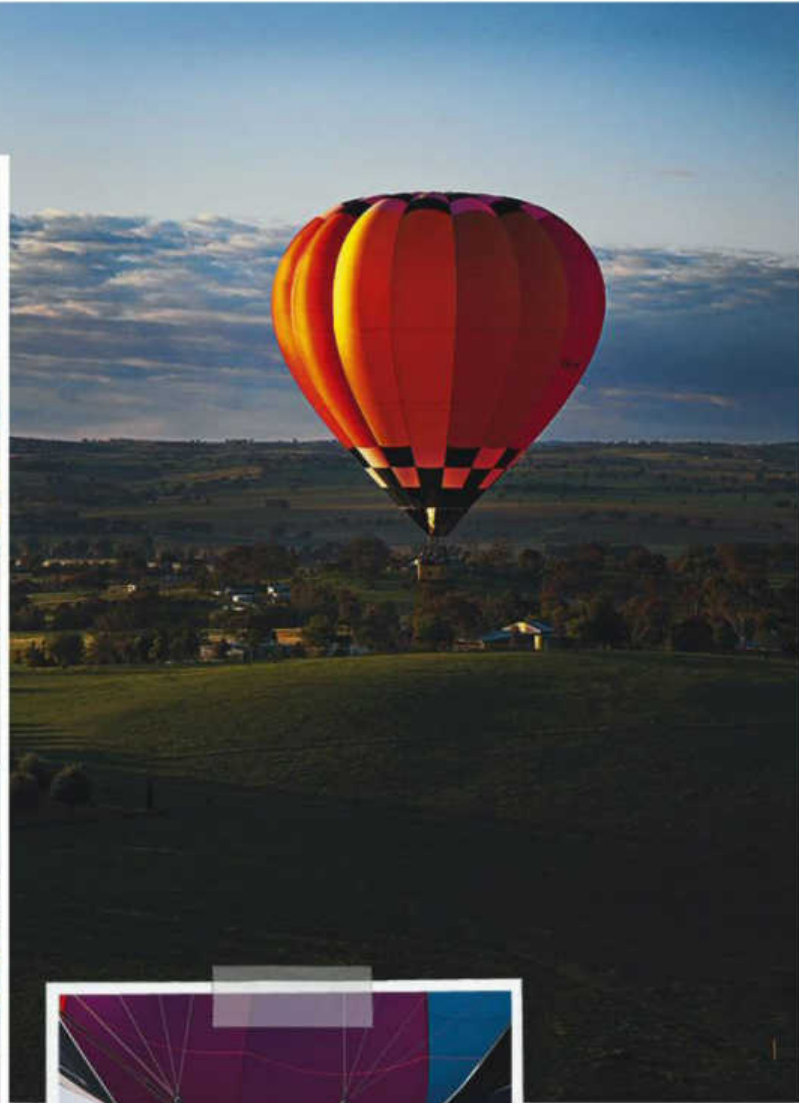
ANTON WEARS TWEED PUFFER VEST FROM COUNTRY ROAD & MODERN DIFFUSED GINGHAM SHIRT FROM TRENER. LAURA WEARS KIDS ORIGINAL BLACK BOOTS FROM HUNTER, SPRING JUMPSUIT FROM COUNTRY ROAD, AND STRIPE SLEEVE TEE & STAR PUFFA VEST FROM SEED. AMELIE WEARS DENIM JACKET FROM COUNTRY ROAD. ALL CLOTHES WORN THROUGHOUT.



spinach, smoked salmon and ricotta frittatas

1 cup (240g) fresh ricotta
1 cup baby spinach leaves
200g smoked salmon
9 eggs
½ cup (125ml) milk
1 cup (250ml) single (pouring) cream
½ cup (40g) finely grated parmesan
sea salt and cracked black pepper
store-bought pesto, to serve
bagel chips, to serve (see recipe, right)

Preheat oven to 200°C (400°F). Divide the ricotta, spinach and smoked salmon between 4 x 12cm x 9.5cm lightly greased baking dishes and set aside. Place the eggs, milk, cream, parmesan, salt and pepper in a bowl and whisk to combine. Divide the egg mixture between the dishes and cook for 25–30 minutes or until the egg has just set. Set aside to cool for 5 minutes. Drizzle with pesto to serve. Serve with bagel chips. Serves 4.
 + You can make these frittatas a day ahead – just keep refrigerated and serve cold or at room temperature.



bagel chips

¼ cup (60ml) extra virgin olive oil
sea salt and cracked black pepper
4 bagels, thinly sliced

Preheat oven to 200°C (400°F). Place the oil, salt and pepper in a small bowl and mix to combine. Lightly brush each side of the sliced bagels with the oil and place on 2 large oven trays lined with non-stick baking paper. Cook for 6–8 minutes, turning halfway, or until golden. Set aside to cool and crisp. Serves 4.
 + Store the bagel chips in an airtight container for up to one week.

location · hot air ballooning

MID STRIPE SOCKS & CIRCLE PRINT PANT FROM COUNTRY ROAD.

toasted peanut butter and banana muesli clusters



old-fashioned homemade lemonade

After a thrilling morning flying high in the sky, unpack a tasty homemade picnic and refuel with crunchy chicken sandwiches, traditional sweets and ice-cold old-fashioned lemonade. Sharing this enticing feast in such peaceful surroundings makes for the perfect spring day.



chicken schnitzel and pickled salad baguettes



homemade monte carlo biscuits

125g unsalted butter, softened
 ¾ cup (165g) brown sugar
 2 tablespoons golden syrup
 1 egg
 2 cups (300g) self-raising (self-rising) flour, sifted
 ½ cup (50g) desiccated coconut
 ¼ cup (80g) raspberry jam
 vanilla buttercream
 160g unsalted butter, softened
 1¼ cup (200g) icing (confectioner's) sugar, sifted
 1 teaspoon vanilla extract

Preheat oven to 180°C (350°F). Place the butter, sugar and golden syrup in the bowl of an electric mixer and beat for 2 minutes or until light and creamy. Add the egg and beat until just combined. Add the flour and coconut and mix until the mixture just comes together to form a smooth dough. Roll 20 heaped tablespoons of the mixture into balls and place on 2 lightly greased large baking trays lined with non-stick baking paper, allowing room to spread. Cook for 12–15 minutes or until golden. Allow to cool on the trays for 5 minutes before transferring to wire racks to cool completely.

To make the vanilla buttercream, place the butter, icing sugar and vanilla in the bowl of an electric mixer and beat, scraping down the sides of the bowl, for 10 minutes or until light and fluffy. Spread half the cookies with 1 tablespoon of the buttercream, top with the jam and sandwich with the remaining cookies. Refrigerate for 10 minutes or until firm. Serve. Makes 10.



lemon curd pots

3 eggs
 2 egg yolks
 1 cup (220g) caster (superfine) sugar
 1 tablespoon finely grated lemon rind
 ½ cup (125ml) lemon juice
 150g cold unsalted butter, chopped
 1 cup (250ml) single (pouring) cream, whipped to soft peaks
 shortbread base
 100g store-bought shortbread biscuits
 1 tablespoon icing (confectioner's) sugar
 ¼ cup (25g) desiccated coconut
 40g unsalted butter, melted

To make the shortbread base, place the biscuits and icing sugar in a food processor and process until coarsely chopped. Add the coconut and butter and process to combine. Spoon the biscuit mixture into the bases of 4 x 1½-cup-capacity (375ml) glass jars. Refrigerate for 30 minutes or until set.

Place the eggs, egg yolks, sugar, lemon rind and lemon juice in a bowl and whisk to combine. Pour into a large saucepan over medium heat and cook, stirring, for 2 minutes or until the sugar has dissolved.

Reduce heat to low and gradually add the butter, 3 pieces at a time, stirring continuously, until melted. Continue to cook, stirring continuously, for 4–6 minutes or until the mixture has thickened and coats the back of a spoon. Strain into a bowl, spoon into jars and refrigerate for 30 minutes or until set. Spoon the whipped cream over the lemon curd to serve. Serves 4.

location · hot air ballooning

ANTON WEARS MODERN WASHED CHINO FROM TRENER; AND ORIGINAL BLACK BOOTS FROM HUNTER.
AMELIE WEARS SPOT-TEE & STRIPE KNIT SCARF FROM COUNTRY ROAD, AND LEATHER BUCKLE BOOTS
BY JONNIE B FROM BODEM CLOTHING.



spiced currant and coconut finger buns

1¼ cups (310ml) milk
50g unsalted butter, chopped
¼ cup (55g) caster (superfine) sugar
2 teaspoons dried yeast
3¼ cups (485g) plain (all-purpose) flour
½ teaspoon table salt
¼ cup (40g) currants
1 teaspoon ground cinnamon
1 egg
2 tablespoons milk, extra
¼ cup (25g) desiccated coconut, to serve
coconut icing
1¼ cup (200g) icing (confectioner's) sugar, sifted
1 tablespoon milk

Place half the milk in a small saucepan over high heat and bring to a simmer. Remove from the heat, add the butter and sugar and stir until the butter has melted. Add the remaining milk and set aside for 10 minutes or until cooled to room temperature. Add the yeast and whisk to combine. Set aside for 5 minutes or until the surface is foamy. Transfer the mixture to the bowl of an electric mixer with a dough hook attached. Add the flour, salt, currants and cinnamon and beat for 8 minutes or until the mixture is smooth. Place the mixture in a lightly greased large bowl, cover with a clean damp tea towel and set aside for 40 minutes or until doubled in size. Punch out the air from the dough, divide into 8 equal pieces and roll into 12cm logs. Place on a lightly greased 20cm x 30cm slice tin lined with non-stick baking paper, allowing room to spread. Cover with a damp tea towel and set aside for a further 20 minutes or until the buns have risen.

Preheat oven to 180°C (350°F). Place the egg and milk in a bowl and whisk to combine. Brush the rolls with the egg mixture. Cook for 15 minutes or until golden and cooked through. Set aside to cool completely. To make the coconut icing, place the icing sugar and milk in a small bowl and whisk to combine. Spoon over the rolls and sprinkle with coconut to serve. Makes 8.



old-fashioned homemade lemonade

1 cup (220g) caster (superfine) sugar
6 strips lemon rind
1 cup (250ml) water
1 cup (250ml) lemon juice (approximately 3 lemons)
1 litre cold water, extra

Place the sugar, lemon rind and water in a small saucepan over medium heat and stir until the sugar is dissolved. Increase the heat to high, bring to the boil and cook for 5 minutes or until syrupy. Remove from the heat and strain, discarding the lemon rind. Refrigerate until cold. To serve, place the syrup in a jug, and top with the lemon juice and cold water. Stir to combine. Makes 1.5L.
+ This lemonade will keep refrigerated for up to five days.



location · hot air ballooning



spiced currant and coconut finger buns



chicken schnitzel and pickled salad baguettes

1 medium (300g) fennel, trimmed and thinly sliced
1 carrot, peeled and shredded
1 Lebanese cucumber, shredded
2 tablespoons white balsamic vinegar
sea salt and cracked black pepper
4 x 200g chicken breast fillets, trimmed and butterflied
¼ cup (35g) plain (all-purpose) flour
1 clove garlic, crushed
2 eggs, lightly beaten
¼ cup (60ml) milk
2 cups (140g) panko (Japanese) breadcrumbs
vegetable oil, for shallow-frying
2 sourdough baguettes, halved
⅓ cup (100g) whole-egg mayonnaise

Place the fennel, carrot, cucumber, vinegar, salt and pepper in a bowl and toss to combine. Set aside.

Using a meat mallet, pound the chicken to ½cm thick. Place the flour, salt and pepper in a medium bowl and mix to combine. Place the garlic, egg and milk in a separate bowl and whisk to combine. Place the breadcrumbs in a third bowl. Dust the chicken in the flour mixture, dip into the egg mixture and press into the breadcrumbs to coat. Heat 3cm of oil in a large frying pan over medium heat. Cook the chicken, in batches, for 4 minutes, turning, or until golden and cooked through. Drain on paper towel, carefully cut the chicken into halves and set aside.


Spread half of each baguette with the mayonnaise. Top with the chicken and pickled fennel salad and sandwich with the remaining halves of the baguette to serve. Serves 4.

toasted peanut butter and banana muesli clusters

1 cup (90g) rolled oats
1 cup (80g) flaked almonds
½ cup (70g) salted peanuts
1 cup (50g) flaked coconut
1½ cups (160g) dried banana chips
½ cup (70g) pitted dried dates, thinly sliced
½ cup (140g) smooth peanut butter
¼ cup (90g) honey
2 tablespoons vegetable oil
1 litre warmed milk, to serve

Preheat oven to 140°C (275°F). Place the oats, almonds, peanuts, coconut, banana chips and dates in a large bowl and mix to combine. Place the peanut butter, honey and vegetable oil in a small saucepan over medium heat and cook, stirring, for 2 minutes or until combined. Pour the peanut butter mixture over the oat mixture and mix well to combine. Spoon the muesli mixture onto a large baking tray lined with non-stick baking paper and press into an even layer. Cook for 25–30 minutes or until golden and the nuts are toasted. Set aside to cool completely and break into clusters. Divide between bowls and serve with the warmed milk. Serves 4.

+ Muesli clusters will keep in an airtight container for up to two weeks. ■



location · hot air ballooning

The sun shines down on this colourful ship as it gently floats back to earth. A soft landing on green pastures brings the day to an end, but the smiles and excitement from this airborne adventure will continue long into the evening.



ginger

Treasured for its zesty fragrance and gentle warmth, spicy ginger boosts the flavour in a host of simple dishes. Whether it's shredded, grated, pickled or fried, this exotic root is perfect for adding texture and a bit of bite! From an infused ginger oil used for dipping crispy dumplings to tangy pickled slivers on our irresistible grilled squid rolls, we have plenty of fresh ideas that will spice up your nights.

photography BEN DEARNLEY *styling* STEVE PEARCE

in season · ginger



pork and ginger potstickers with ginger oil



crispy ginger and duck larb

Soft and silky tofu gets a fresh and *crunchy kick* with delicate slivers of ginger and radish, drizzled with a sweet ginger, soy and sesame dressing. This traditional *Japanese-style* dish makes for a *cool and refreshing* side or starter that looks impressive when served to guests, yet is so *simple* to prepare.



silken tofu with sweet ginger and soy dressing



crumbed beef with sticky ginger and chilli sauce

1 tablespoon finely grated ginger
 1 tablespoon soy sauce
 1 x 600g beef eye fillet, trimmed
 ½ cup (75g) plain (all-purpose) flour
 sea salt and cracked black pepper
 2 eggs
 ¼ cup (60ml) milk
 2 cups (140g) panko (Japanese) breadcrumbs
 ¼ cup (60ml) vegetable oil
 baby (micro) sorrel leaves, to serve
 sticky ginger and chilli sauce
 ⅓ cup (80ml) water
 1 teaspoon fish sauce
 1 tablespoon soy sauce
 ½ cup (110g) caster (superfine) sugar
 1 long red chilli, thinly sliced
 6cm piece ginger, peeled and shredded
 2 tablespoons lime juice

To make the sticky ginger and chilli sauce, place the water, fish sauce, soy sauce, sugar, chilli and ginger in a small saucepan over low heat and cook, stirring, until the sugar is dissolved.

Increase heat to high and bring to the boil. Cook for 6–8 minutes or until slightly thickened. Set aside to cool to room temperature. Add the lime juice and set aside.

Preheat oven to 200°C (400°F). Place the ginger and soy sauce in a small bowl and mix to combine. Rub over the beef and set aside at room temperature to marinate for 10 minutes. Place the flour, salt and pepper in a medium bowl. Place the eggs and milk in a separate bowl and whisk to combine. Place the breadcrumbs in a third bowl. Dust the beef with the flour, dip into the egg mixture, and press into the crumb mixture to coat. Dip back into the egg mixture and crumb mixture to coat further.

Heat the oil in a large frying pan over high heat. Cook the beef, turning, for 6–8 minutes or until golden. Place on an oven tray lined with non-stick baking paper and cook for 10–12 minutes or until cooked to medium rare. Remove from the oven, place on a cooling rack and cover loosely with aluminium foil. Rest for 5 minutes. To serve, slice the beef, sprinkle with pepper and top with the ginger and chilli sauce and sorrel leaves. Serves 4.

crispy ginger and duck larb

4 duck breast fillets (850g), skin removed and reserved, fat trimmed
 2 cloves garlic, crushed
 2 tablespoons finely grated ginger
 2 coriander (cilantro) roots, finely chopped
 ¼ cup (60ml) peanut oil
 5cm piece ginger, thinly shredded
 ½ cup (125ml) oyster sauce
 2 tablespoons kecap manis (sweet soy sauce)
 1 tablespoon caster (superfine) sugar
 2 baby cos (romaine) lettuce, leaves separated
 1 cup snow pea (mange tout) tendrils
 ¼ cup (35g) beer nuts, roughly chopped

Roughly chop the duck, place in a food processor and process until finely chopped. Place the duck in a large bowl, add the garlic, grated ginger and coriander root and mix to combine. Set aside to marinate for 5 minutes.

Heat the oil in a wok or large frying pan over high heat. Add the shredded ginger and cook for 30 seconds or until crispy. Remove and drain on paper towel. Add the duck skin to the pan, in batches, and cook, turning, for 3–4 minutes or until golden and crisp. Remove and drain on paper towel. Finely chop and set aside. Carefully drain the oil from the pan, reserving 2 tablespoons. Return the reserved oil to the pan over high heat. Add the duck mixture and cook, stirring, for 8–10 minutes or until crisp.

Place the oyster sauce, kecap manis and sugar in a small bowl and mix to combine. Add half the sauce mixture to the duck and cook for 1 minute or until sticky. Divide the lettuce between plates and top with the duck, crispy ginger, crispy duck skin, snow pea tendrils, nuts and remaining sauce to serve. Serves 4.

silken tofu with sweet ginger and soy dressing

600g silken tofu
3cm piece ginger, shredded
1 bunch radishes, trimmed and shredded
micro (baby) purple shiso leaves, to serve
black sesame seeds, to serve
sweet ginger and soy dressing
¼ cup (60ml) mirin (Japanese rice wine)
1 tablespoon finely grated ginger
1 tablespoon caster (superfine) sugar
1 tablespoon soy sauce
2 tablespoons rice vinegar
1 teaspoon sesame oil

To make the sweet ginger and soy dressing, place the mirin, ginger, sugar, soy sauce, vinegar and sesame oil in a small saucepan over high heat. Bring to the boil, reduce heat to medium and cook for 2–3 minutes or until reduced and thickened. Set aside to cool completely. Place the tofu on a plate, and top with the ginger and radish. Drizzle with the dressing and top with shiso and sesame seeds to serve. Serves 4–6.

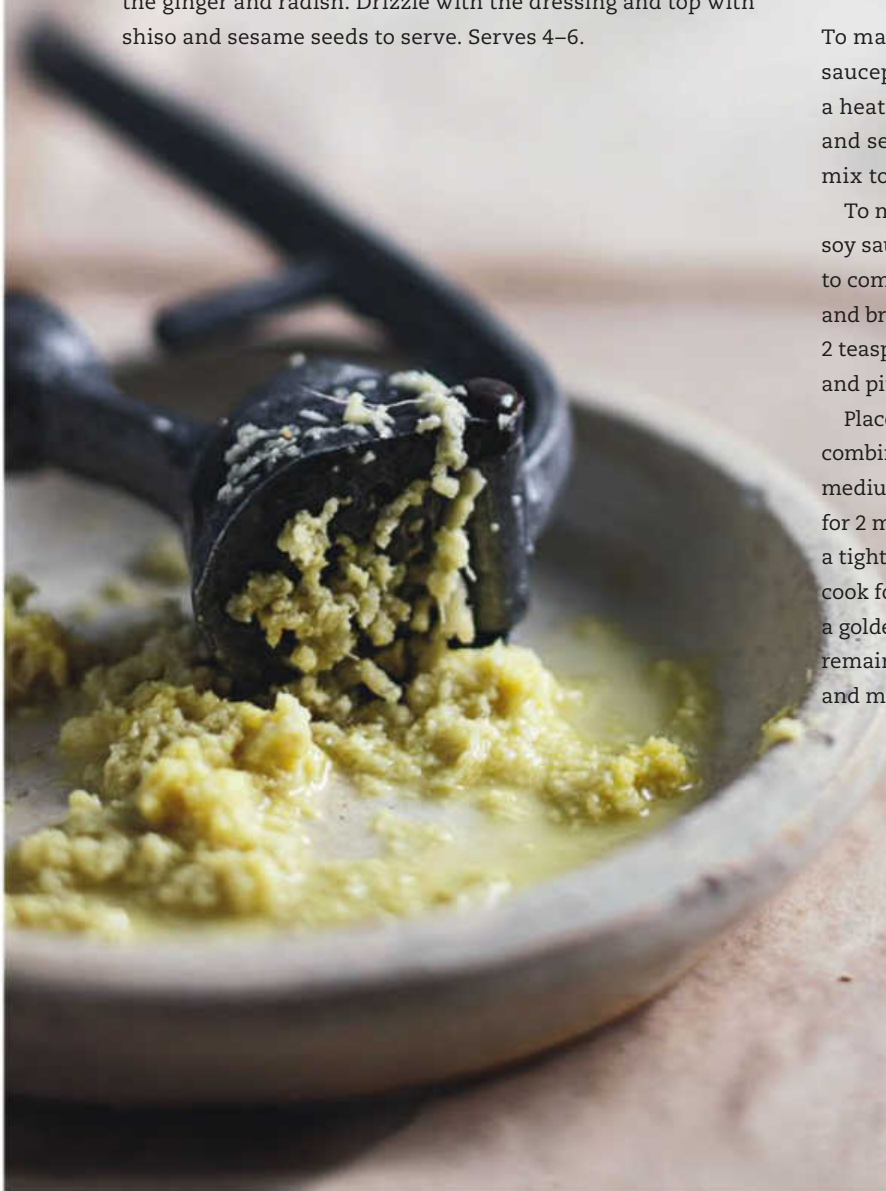
pork and ginger potstickers with ginger oil

200g pork mince
1 clove garlic, crushed
2 green onions (scallions), finely chopped
1 tablespoon finely grated ginger
1 tablespoon soy sauce
1 teaspoon caster (superfine) sugar
½ teaspoon dried chilli flakes
sea salt and cracked black pepper
16 store-bought gow gee wrappers
1 cup (250ml) water, plus extra for brushing
2 teaspoons cornflour (cornstarch)
1 tablespoon vegetable oil
micro (baby) mint leaves, to serve
ginger oil
¼ cup (60ml) vegetable oil
1 tablespoon grated ginger
½ teaspoon sea salt flakes
1 tablespoon Chinese black vinegar

To make the ginger oil, heat the vegetable oil in a small saucepan over high heat for 1 minute. Place the ginger in a heatproof bowl. Carefully pour the oil over the ginger and set aside to cool slightly. Add the salt and vinegar and mix to combine. Set aside.

To make the dumplings, place the pork, garlic, onion, ginger, soy sauce, sugar, chilli, salt and pepper in a bowl and mix well to combine. Place the gow gee wrappers on a clean work surface and brush the edges of each of the wrappers with water. Place 2 teaspoons of the pork mixture in the centre of each wrapper and pinch the sides together to seal. Set aside.

Place the water and cornflour in a small bowl and whisk to combine. Heat half the oil in a 16cm non-stick frying pan over medium heat. Add half the dumplings, flat-side down, and cook for 2 minutes. Pour over half the cornflour mixture, cover with a tight-fitting lid and cook for a further 3 minutes. Uncover and cook for 3–4 minutes or until the water has evaporated, leaving a golden lattice. Invert dumplings onto a plate and repeat with remaining dumplings and ingredients. Serve with the ginger oil and mint leaves. Makes 16.



in season · ginger



fried squid rolls with pickled ginger and cucumber



ginger-poached chicken with crispy ginger chips

Adding a *mellow sweetness* to our fried squid rolls, homemade pickled ginger is a simple punchy condiment that counterpoints the *creamy* mayonnaise and the saltiness of the squid. Or simply add fresh ginger to an *aromatic* stock to poach a chicken or to a *fragrant* bowl of rice – the ginger's *radiant spice* will warm up the entire dish.

fried squid rolls with pickled ginger and cucumber

400g squid tubes, cleaned and thinly sliced
2 tablespoons finely grated ginger
1 clove garlic, crushed
1 teaspoon sea salt flakes
2 tablespoons vegetable oil
6 small bread rolls, halved
½ cup (150g) whole-egg mayonnaise
2 Lebanese cucumbers, thinly sliced
mixed micro (baby) salad leaves, to serve
cracked black pepper, to serve
pickled ginger
150g ginger, peeled
1 teaspoon sea salt flakes
½ cup (125ml) rice wine vinegar
¼ cup (55g) caster (superfine) sugar

To make the pickled ginger, using a mandolin, slice the ginger lengthways into 2mm-thick slices. Place the ginger and salt in a medium bowl and toss to combine. Set aside. Place the vinegar and sugar in a small saucepan over high heat and bring to the boil, stirring until sugar is dissolved. Pour the vinegar mixture over the ginger and set aside for 30 minutes⁺.

Place the squid in a large bowl. Add the ginger, garlic and salt and mix to combine. Set aside for 5 minutes. Heat the oil in a large non-stick frying pan over high heat. Add the squid, in batches, and cook for 4–6 minutes or until lightly charred. Spread each of the roll halves with the mayonnaise. Top each roll base with the squid, cucumber, pickled ginger and salad. Sprinkle with pepper and top with roll halves to serve. Makes 6.

⁺ Pickled ginger can be stored in the refrigerator for up to two weeks.

ginger-poached chicken with crispy ginger chips

200g ginger, peeled and thinly sliced
2 green onions (scallions), trimmed
1 bulb garlic, halved
¼ cup (55g) caster (superfine) sugar
2.5 litres water
1 x 1.6kg chicken, rinsed and drained
1 tablespoon sea salt flakes
vegetable oil, for shallow-frying
½ cup (75g) cornflour (cornstarch)
long red chilli, sliced, to serve
micro (baby) mint leaves, to serve
ginger rice
1 tablespoon vegetable oil
1 tablespoon grated ginger
1 tablespoon sea salt flakes
1½ cups (300g) jasmine rice
3 cups (750ml) reserved stock (from the poached chicken)

Place the ginger, onion, garlic, sugar and water in a large saucepan over high heat and bring to the boil. Rub the chicken skin with the salt. Add the chicken to the pan and return to the boil. Reduce heat to medium and cook for 10 minutes. Remove from the heat, cover with a tight-fitting lid and allow to stand for 30 minutes. Carefully remove the chicken and strain the liquid, reserving all the stock and the ginger. Pat the ginger dry and set aside. Return the reserved stock to a clean saucepan and keep warm.

To make the rice, heat the oil in a medium frying pan over medium heat. Add the ginger and cook for 30 seconds. Add the salt and rice and stir to combine. Add 3 cups (750ml) of the reserved stock, cover and reduce heat to low. Cook for 10–12 minutes. Remove from heat and set aside, covered, for 5 minutes.

Heat 5cm of oil in a medium saucepan over high heat. Dust the reserved ginger with the cornflour and, in batches, cook for 2 minutes or until crisp. Drain on paper towel. Remove the skin from the chicken and cut the chicken into pieces. Divide the rice between bowls and top with the chicken, chilli, mint, crispy ginger and spoon over the remaining stock to serve. Serves 4. ■



1



3



5



2



4



6

1. PICKLED GINGER

Pickling brings out the sweetness of the ginger. Our pickled ginger recipe (see page 96) will keep refrigerated for up to two weeks. You can also buy premade pickled ginger at supermarkets.

2. GINGER OIL

Serve ginger oil (see page 93) with dumplings, chicken, beef or fish. The oil cooks the ginger, infusing its flavour. Keep covered, without the vinegar, in the refrigerator for up to three days.

3. SLICED GINGER

We thinly sliced the ginger lengthways and used it in the broth for our poached chicken recipe (see page 96). By thinly slicing the ginger, it will release its flavour faster.

4. CRISPY SLICED GINGER

For added texture, dust sliced ginger in flour and shallow-fry until golden and crisp. Make sure you thinly slice it to cook evenly. Keep for up to one day in an airtight container.

5. SHREDDED GINGER

Thinly shred ginger to add instant warmth, flavour and freshness to your dishes. Shredded ginger adds a burst of spice to salads, stir-fries and soups.

6. CRISPY SHREDDED

We shallow-fried thinly shredded ginger in our duck larb recipe (see page 92) to add a crispy crunch and a more savoury, spicy flavour to the slightly sweet duck.



Spice Trail

The fragrance of flash-fried herbs and toasted spices waft throughout the streets of India, as colourful roadside hawkers cook up a dazzling array of flavour-rich fare. Inspired by the bustling stalls of Mumbai through to the laidback southern coastal hamlets of Kerala, our Indian-inspired street food menu makes an impressive feast to share, from crispy spiced fritters and grilled skewers to creamy coconut fish curry and a fresh, warm flatbread to soak up all the wonderful aromatic sauce.

photography BEN DEARNLEY *styling* STEVE PEARCE





chickpea dosa



BOTTOM LEFT: CHAPATI BOARDS FROM WATER TIGER.

on trend · indian street food



chickpea dosa

1 cup (145g) chickpea (garbanzo bean) flour⁺, sifted
½ cup (100g) rice flour, sifted
½ teaspoon bicarbonate of (baking) soda, sifted
1¾ cups (430ml) water
2 tablespoons ghee (clarified butter), melted,
plus extra for brushing

Place the flours, bicarbonate of soda, water and ghee in a large bowl and whisk to combine. Heat a large non-stick crepe pan over high heat. Brush with the ghee and cook ¼ cup of the chickpea flour mixture for 1–2 minutes on one side or until lightly golden and crisp. Repeat with remaining mixture and serve. Makes 8.

+ Chickpea flour is also known as besan and can be found in the international aisle of some supermarkets or in specialty stores.

cardamom and coconut chicken skewers

1kg chicken thigh fillets, trimmed and cut into 3cm strips
1 cup (250ml) coconut cream
1 tablespoon finely grated lime rind
2 tablespoons finely grated ginger
2 cloves garlic, crushed
2 teaspoons ground cardamom
1 teaspoon chilli powder
2 teaspoons ground turmeric
charred store-bought roti, coriander and chilli salsa
(see recipe, page 108), to serve
1 green bird's-eye chilli, thinly sliced, to serve

Place the chicken, coconut cream, lime, ginger, garlic, cardamom, chilli powder and turmeric in a large bowl and mix to combine. Cover with plastic wrap and refrigerate for 1 hour. Thread the chicken onto 10 metal skewers. Heat a char-grill pan over high heat and grease well. Cook the chicken for 2 minutes each side or until lightly charred and cooked through. Serve with roti, salsa and sliced green chilli. Makes 10.

spiced potato fritters with pineapple raita

800g sebago (starchy) potatoes, peeled and chopped
1 tablespoon yellow mustard seeds, toasted
2 green bird's-eye chillies, finely chopped
3 green onions (scallions), thinly sliced
2 teaspoons ground coriander
1 teaspoon sea salt flakes
cracked black pepper
vegetable oil, for deep-frying
chickpea batter
¾ cup (105g) chickpea (garbanzo bean) flour (see note, left)
½ cup (75g) cornflour (cornstarch)
¼ teaspoon ground turmeric
1 teaspoon baking powder
1 cup (250ml) cold soda water
1 teaspoon sea salt flakes
store-bought lime pickle, to serve
pineapple raita
1½ cups (420g) natural Greek-style (thick) yoghurt
1 teaspoon lime juice
½ teaspoon sea salt flakes
300g pineapple, peeled and grated
chilli and fennel salt
1 tablespoon fennel seeds, toasted
1 teaspoon dried chilli flakes
2 tablespoons sea salt flakes

Place the potato in a large saucepan of cold salted water over high heat. Cover and bring to the boil. Cook for 4–5 minutes or until tender and drain well.

While the potato is cooking, make the pineapple raita. Place the yoghurt, lime juice and salt in a small bowl and mix to combine. Top with the pineapple and set aside.

To make the chilli and fennel salt, place the fennel seeds in a small frying pan over high heat. Cook, stirring frequently, for 1 minute or until fragrant. Place the fennel seeds, chilli flakes and salt in a small bowl and mix to combine.

Place the potato in a large bowl and roughly mash. Add the mustard seeds, chilli, onion, coriander, salt and pepper and mix to combine. Set aside to cool. Shape tablespoons of the mixture into balls and place on a large tray. Set aside.

To make the chickpea batter, place the chickpea flour, cornflour, turmeric, baking powder, soda water and salt in a large bowl and whisk to combine. Fill a large saucepan half-full with vegetable oil and place over medium heat until the temperature reaches 180°C (350°F) on a deep-frying thermometer. Dip the potato balls into the batter, in batches, and cook for 4–5 minutes or until golden and crisp. Remove with a slotted spoon and place on a large oven tray. Serve with pickle, raita and chilli and fennel salt. Makes 20.

spiced potato fritters with
pineapple raita

IRON GRIDDLE FROM WATER TIGER.



coriander and cabbage fritter

on trend · indian street food



crispy spiced braised duck

sweet and spicy nut mix

1 cup (150g) beer nuts
1 cup (150g) cashews
¼ cup (40g) dried currants
1 long green chilli, thinly sliced
1 tablespoon black sesame seeds
1 teaspoon cumin seeds
2 teaspoons yellow mustard seeds
3 sprigs curry leaves
1 teaspoon sea salt flakes
2 tablespoons honey
1 tablespoon extra virgin olive oil
large pappadum cones⁺, to serve

Preheat oven to 180°C (350°F). Place the nuts, cashews, currants, chilli, sesame seeds, cumin seeds, mustard seeds, curry leaves, salt, honey and oil in a large bowl and toss well to coat. Place on a large baking tray lined with non-stick baking paper. Cook for 12–15 minutes, stirring frequently, or until golden brown. Allow to cool and serve in pappadum cones. Serves 4 as a snack.
+ To make the pappadum cones, fill a large saucepan half-full with vegetable oil and place over medium heat until the temperature reaches 160°C (325°F) on a deep-frying thermometer. Cook the pappadums, one at a time, for 30 seconds. Remove from the oil and carefully shape into a cone while still hot. Set aside to cool.

coriander and cabbage fritter

3 cups (240g) shredded white cabbage
1 cup coriander (cilantro) leaves, chopped
½ cup (70g) chickpea (garbanzo bean) flour (see note, page 102)
1 tablespoon rice flour
2 teaspoons ground coriander
1 teaspoon ground turmeric
sea salt and cracked black pepper
½ cup (125ml) soda water
1 tablespoon lime juice
1 tablespoon extra virgin olive oil
chilli and curry leaf oil with cucumber spears and yoghurt (see recipe, page 108), to serve
store-bought mango chutney, to serve

Place the cabbage, coriander, chickpea flour, rice flour, ground coriander, turmeric, salt, pepper, soda water and lime juice in a large bowl and mix to combine. Heat the oil in a large non-stick frying pan over high heat. Press mixture into the pan and cook for 5–6 minutes. Place a plate over the pan, carefully turn out fritter and flip over. Return to pan and cook for a further 5–6 minutes or until golden brown and cooked through. Serve with the chilli and curry oil, cucumber and yoghurt, and chutney. Serves 4 as a side.

crispy spiced braised duck

1 tablespoon black mustard seeds
2 teaspoons fennel seeds
2 teaspoons cumin seeds
½ teaspoon ground turmeric
1 teaspoon chilli powder
1 teaspoon sea salt flakes
cracked black pepper
6 x 350g duck marylands
5cm piece ginger, sliced
1 bulb garlic, halved
2 sprigs curry leaves
2 cups (500ml) chicken stock

Preheat oven to 200°C (400°F). Place the mustard, fennel and cumin seeds in a small frying pan over high heat. Cook, stirring frequently, for 1 minute or until fragrant. Place in a mortar and pound with a pestle until lightly crushed. Add the turmeric, chilli, salt and pepper and mix to combine. Place in a large roasting tray, add the duck and toss to coat. Set aside for 30 minutes. Add the ginger, garlic, curry leaves and stock, cover with aluminum foil and cook, turning halfway, for 1 hour 45 minutes–2 hours or until tender. Increase temperature to 220°C (425°F), remove the foil and cook skin-side up for a further 15–20 minutes or until the skin is golden brown and crispy. Serves 6.

okra fries with chilli and fennel salt

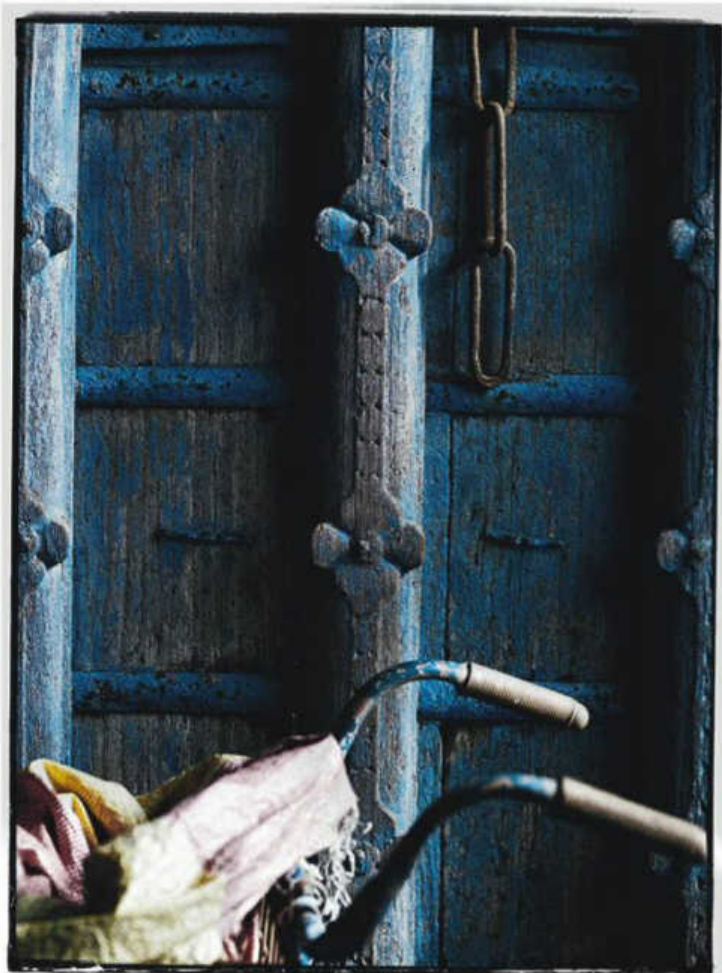
350g okra, trimmed and thinly sliced
½ cup (70g) chickpea (garbanzo bean) flour (see note, page 102)
2 teaspoon ground turmeric
2 teaspoons lemon juice
sea salt and cracked black pepper
vegetable oil, for deep-frying
chilli and fennel salt
1 tablespoon fennel seeds, toasted
1 teaspoon dried chilli flakes
2 tablespoons sea salt flakes

To make the chilli and fennel salt, place the fennel seeds in a small frying pan over high heat. Cook, stirring frequently, for 1 minute or until fragrant. Place the fennel seeds, chilli flakes and salt in a small bowl and mix to combine.

Place the okra, flour, turmeric, lemon juice, salt and pepper in a large bowl and toss to coat. Fill a large saucepan half-full with oil and place over medium heat until the temperature reaches 160°C (325°F) on a deep-frying thermometer. Cook the okra, in batches, for 2–3 minutes or until golden brown and crisp. Remove with a slotted spoon and set aside on a large oven tray. Sprinkle with the chilli and fennel salt to serve. Serves 4 as a side.



sweet and spicy nut mix



TOP RIGHT: MUGHAL TEAK SHUTTER FROM ELEMENTS | LOVE.



okra fries with chilli and fennel salt



on trend · indian street food



fresh turmeric coconut fish curry

- 1 long red chilli, sliced
- 1 tablespoon fennel seeds, toasted
- 1 tablespoon yellow mustard seeds, toasted
- 1 teaspoon curry powder
- 1 teaspoon chilli powder
- 1 teaspoon sea salt flakes
- 1 tablespoon finely grated ginger
- 3 cloves garlic
- 2 tablespoons finely grated fresh turmeric
- 2 tablespoons vegetable oil
- 2 x 400ml cans coconut milk
- 2 tablespoons grated palm sugar
- 1kg firm white fish fillets such as blue-eye cod, skin removed, cut into 5cm pieces
- 1 tablespoon lime juice
- basmati rice, cooked, to serve
- baby (micro) mint leaves, to serve
- sweet and spicy nut mix (see recipe, page 106), to serve

Place the chilli, fennel seeds, mustard seeds, curry powder, chilli powder, salt, ginger, garlic, turmeric and vegetable oil in a small food processor and process until a fine paste forms. Heat a large shallow saucepan over high heat. Add the turmeric paste and cook, stirring frequently, for 5–6 minutes or until fragrant. Add the coconut milk and palm sugar, and bring to the boil. Reduce heat to low and cook for 4–5 minutes, or until reduced slightly. Add the fish and cook for 10–12 minutes or until just cooked through. Stir through the lime juice. Divide between bowls and serve with rice, mint leaves and nut mix. Serves 4.

coriander and chilli salsa

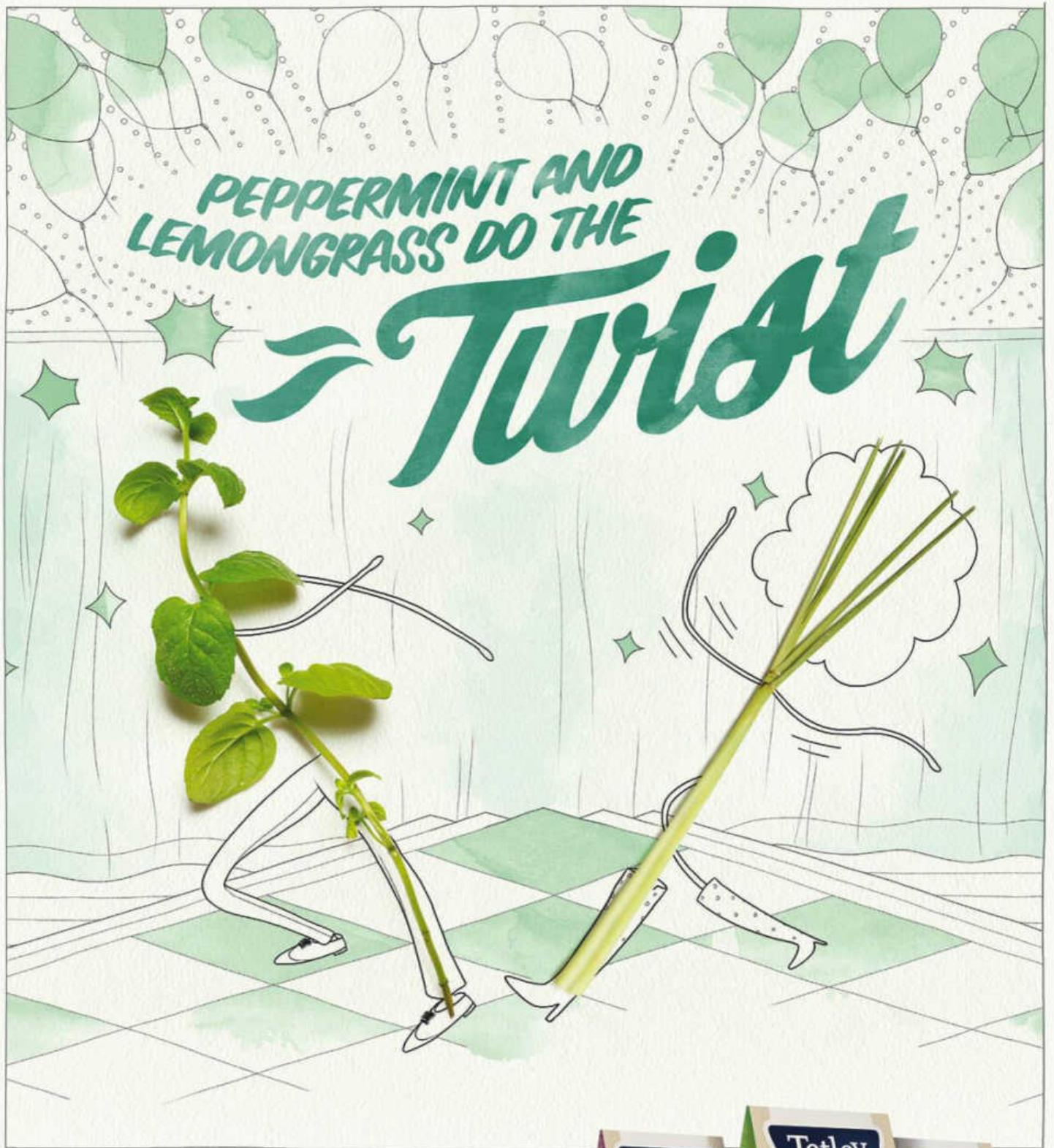
- 4 cups coriander (cilantro) leaves
- 2 cups mint leaves
- 1 long green chilli, sliced
- ¼ cup (60ml) lime juice
- 1 teaspoon ground coriander
- 2 tablespoons natural Greek-style (thick) yoghurt
- ½ teaspoon sea salt flakes
- cracked black pepper

Place the coriander leaves, mint, chilli, lime juice, ground coriander, yoghurt, salt and pepper in a blender and blend until smooth. Makes ¾ cup.

chilli and curry leaf oil with cucumber spears and yoghurt

- ⅓ cup (80ml) extra virgin olive oil
- 2 teaspoons brown mustard seeds
- 1 long red chilli, thinly sliced
- 12 curry leaves
- 250g cukes (baby cucumbers), halved
- 1 cup (280g) natural Greek-style (thick) yoghurt
- sea salt and cracked black pepper, to serve

Place the oil, mustard seeds, chilli and curry leaves in a small saucepan over medium heat and cook for 3–4 minutes or until the oil is warmed and the curry leaves are crisp. Spoon over the cukes and yoghurt and sprinkle with salt and pepper to serve. Serves 4 as a side. ■



These two crafty characters have paired up to create an unforgettable infusion of flavours. So let us twist your arm to enjoy any teas from Tetley's Infusions range. From Peppermint with Shavings of Lemongrass to Forest Fruits with Apple, we've got a flavour that'll hit the spot.



fresh · vegetables

statement VEGETABLES

Roasted whole with delicate smoky flavours, or lightly charred with lashings of yoghurt and a smattering of spices, garden-fresh vegetables step into the spotlight in these satisfying dishes. Beautifully rustic and magnificently meat-free, these wholesome main meals show the best of nature's produce in a stunning new light.

photography BEN DEARNLEY *styling* STEVE PEARCE



roasted cauliflower with yoghurt and toasted almonds

fresh · vegetables



roasted tomatoes with crispy kale and fennel pickled onion



char-grilled corn with trio of toppings

*You don't have to be
vegetarian to appreciate this
satisfying meal. Thick 'steaks' of
broccoli are roasted and charred to
perfection, sitting on **crispy pearls**
of couscous cloaked in an intensely
aromatic spice blend. Finished
with the sweetness of currants and
pomegranate, it's the perfect
way to pack in **extra**
goodness.*

broccoli with crispy israeli
couscous and za'atar

¼ cup (60ml) extra virgin olive oil
1 cup (150g) Israeli (pearl) couscous
2 cups (500ml) water
sea salt and cracked black pepper
2 tablespoons za'atar⁺, plus extra to serve
2 heads broccoli (500g), trimmed and cut into 1cm-thick slices
¼ cup (40g) dried currants
2 tablespoons pomegranate molasses, to serve

Preheat oven to 250°C (485°F). Heat 1 tablespoon of the oil in a medium saucepan over medium heat. Add the couscous and cook, stirring, for 1 minute or until lightly golden. Add the water and cook for 8 minutes or until just tender. Drain and place the couscous on a large oven tray and sprinkle with salt and pepper. Place in the oven and cook for 5 minutes. Sprinkle with the za'atar and cook for a further 5 minutes or until golden and crisp.

While the couscous is cooking, place the broccoli on a separate oven tray, drizzle with the remaining oil and sprinkle with salt and pepper. Cook for 8–10 minutes or until tender and lightly charred. Divide the couscous, broccoli and currants between serving plates, sprinkle with extra za'atar and drizzle with the pomegranate molasses to serve. Serves 4.

+ Za'atar is a dried Middle-Eastern spice mix. You can find it in the spice aisle of supermarkets and delicatessens.



broccoli with crispy
israeli couscous and za'atar

roasted tomatoes with crispy kale and fennel pickled onion

4 large vine-ripened tomatoes
sea salt and cracked black pepper
¼ cup (60ml) extra virgin olive oil
1 bunch kale, stems trimmed
¼ cup (60ml) vincotto, for drizzling
½ cup (40g) finely grated parmesan
fennel pickled onion
½ cup (125ml) apple cider vinegar
2 teaspoons fennel seeds
½ cup (110g) white sugar
1 teaspoon sea salt flakes
1 white onion, thinly sliced

To make the fennel pickled onion, place the vinegar, fennel seeds, sugar and salt in a small saucepan over high heat. Bring to the boil and stir until sugar is dissolved. Place the onion in a small bowl. Pour over the hot vinegar mixture and set aside to cool slightly. Refrigerate until cold.

Preheat oven to 200°C (400°F). Place the tomatoes on a large oven tray, sprinkle with salt and pepper and drizzle with 2 tablespoons of the oil. Cook for 15 minutes or until tender and just blistered. While the tomatoes are cooking, toss the kale in the remaining oil and place on a separate lightly greased large oven tray. Cook for 8 minutes or until tender and lightly charred. Divide the kale between plates and top each with 1 of the tomatoes and the pickled onion. Drizzle with the vincotto and sprinkle with the parmesan to serve. Serves 4.

baked sweet potato with broad beans, labne and rye crumbs

1kg rock salt
4 small sweet potatoes (kumara)
200g rye bread, crusts removed, roughly chopped
¼ cup (60ml) extra virgin olive oil
2 cloves garlic, crushed
sea salt and cracked black pepper
335g tub store-bought labne (yoghurt cheese)
2 cups (240g) broad beans, peeled and blanched
snow pea (mange tout) tendrils, to serve

Preheat oven to 200°C (400°F). Spread the salt, in a single layer, on a large oven tray. Place the sweet potatoes on top and cook for 30–40 minutes or until tender and the skin is dry.

To make the rye crumbs, place the bread in a food processor and process until fine crumbs are formed. Place the crumbs in a large bowl and add 2 tablespoons of the oil, the garlic, salt and pepper and mix well to combine. Place on a large oven tray and cook for 5–6 minutes or until golden and crisp. Set aside.

Carefully peel the skin away from the sweet potatoes and discard. Place each sweet potato on a serving plate. Top with the labne and broad beans and sprinkle with salt, pepper, rye crumbs and snow pea tendrils. Drizzle with remaining oil to serve. Serves 4.

char-grilled corn with trio of toppings

6 corncobs, husks pulled back and tied
2 tablespoons whole-egg mayonnaise
smoky chilli butter
150g unsalted butter, softened
2 teaspoons smoked paprika
1 teaspoon brown sugar
½ teaspoon ground chilli
1 clove garlic, crushed
sea salt and cracked black pepper
feta and mint topping
110g firm feta
1 teaspoon finely grated lemon rind
½ teaspoon dried chilli flakes
baby (micro) mint leaves to serve
ricotta salata, lime and coriander topping
½ cup (40g) finely grated ricotta salata⁺
1 teaspoon finely grated lime rind
½ cup coriander (cilantro) leaves, finely chopped

To make the smoky chilli butter, place the butter, paprika, sugar, chilli, garlic, salt and pepper in a small food processor and process until smooth and combined. Set aside.

To make the feta and mint topping, place the feta in a bowl and, using your fingers, finely crumble. Add the lemon rind, salt and pepper and mix to combine. Set aside.

To make the ricotta salata, lime and coriander topping, place the ricotta salata, lime rind, coriander, salt and pepper in a bowl and mix to combine.

Preheat a char-grill pan over high heat. Cook the corncobs for 8 minutes, turning, or until charred and just cooked. Brush 2 of the corncobs with the mayonnaise and roll in the ricotta salata mixture. Spread 2 of the remaining corncobs with the smoky chilli butter. Sprinkle the remaining corncobs with the feta mixture and top with chilli and mint to serve. Makes 6.
Tip: You can make any of these toppings in advance – just keep in a sealed container in the refrigerator until ready to use.

⁺ Ricotta salata is a salted, aged and pressed ricotta, perfect for shaving, slicing or crumbling. It's available from delicatessens and cheese shops.



baked sweet potato with broad beans, labne and rye crumbs

petite and sweet, *these Dutch carrots make for a pretty display that's big on flavour. Combined with a savoury dip, zesty orange and a sprinkling of nuts and seeds, it's top of our list for light, meat-free mains.*

roasted carrot and orange salad with baba ghanoush

500g Dutch carrots, trimmed, cleaned and halved
¼ cup (60ml) extra virgin olive oil
½ tablespoon ground coriander
1 teaspoon finely grated orange rind
sea salt and cracked black pepper
2 tablespoons honey
2 tablespoons orange juice
1 cup (240g) store-bought baba ghanoush
2 oranges, peeled and halved
2 cups baby (micro) sorrel leaves
¼ cup (35g) chopped pistachios
¼ cup (40g) store-bought dukkah

Preheat oven to 220°C (425°F). Place the carrots on a large oven tray. Drizzle with 1 tablespoon of the oil and sprinkle with the coriander, orange rind, salt and pepper. Toss well to coat and cook for 10 minutes. Drizzle with half the honey and cook for a further 5 minutes or until the carrots are golden and caramelised.

While the carrots are cooking, place the remaining oil and honey, the orange juice, salt and pepper in a small bowl and whisk to combine. Spread the baba ghanoush onto 4 serving plates and top each plate with half an orange, carrots and sorrel. Sprinkle with the pistachios and dukkah and drizzle with the orange dressing to serve. Serves 4.

roasted cauliflower with yoghurt and toasted almonds

1.5 litres almond milk
1 litre vegetable stock
1 head garlic, halved
2 fresh bay leaves
1 brown onion, quartered
2 teaspoons sea salt flakes
1 teaspoon black peppercorns
4 baby cauliflowers⁺, leaves intact
2 tablespoons extra virgin olive oil, plus extra to serve
sea salt flakes, extra, for sprinkling
1 cup (280g) sheep's milk yoghurt⁺⁺, to serve
2 tablespoons sumac
2 cups baby (micro) red vein sorrel leaves
¼ cup (40g) roasted almonds, roughly chopped

Preheat oven to 250°C (485°F). Place the almond milk, stock, garlic, bay leaves, onion, salt and pepper in a large saucepan over high heat and bring to the boil. Add the cauliflowers, cover with a lid, reduce the heat to low and cook for 25–30 minutes or until just tender. Carefully remove with a slotted spoon and place on a large oven tray, discarding the cooking liquid.

Drizzle the cauliflowers with the oil and sprinkle with salt. Cook for 8–10 minutes or until golden and the leaves are lightly charred. To serve, divide the yoghurt between serving plates. Top with the cauliflower and sprinkle each with the sumac, sorrel and almonds. Drizzle with extra oil to serve. Serves 4.


+ Baby cauliflowers are available from selected grocers and farmer's markets. If you can't find them, you can use a small cauliflower – just cut into quarters and cook following the same recipe.

++ Sheep's milk yoghurt has a natural creaminess and mild flavour.

It's available from specialty food stores and delicatessens. ■



roasted carrot and orange salad with baba ghanoush



inspired · herb cakes

Herbal SWEETS

Infused with the flavour of scented sprigs and leaves, baking with herbs creates an array of delicate, aromatic treats. From floral lavender madeleines to a light-as-air orange cake adorned with sugared rosemary, they're as pretty as they are fragrant.

photography BEN DEARNLEY *styling* STEVE PEARCE



lavender-spiced honey madeleines



vanilla almond cake with tarragon and mint



baked ricotta and lime filo cheesecake with lemon balm

vanilla almond cake with tarragon and mint

6 eggs
1½ cups (330g) caster (superfine) sugar
1 tablespoon vanilla extract
225g unsalted butter, melted
1½ cups (225g) self-raising (self-rising) flour, sifted
1½ cups (180g) almond meal (ground almonds)
2 teaspoons finely chopped tarragon leaves
¾ cup (180ml) single (pouring) cream
¼ cup (60g) sour cream
¼ cup (40g) icing (confectioner's) sugar, sifted
⅓ cup mint leaves, to serve

Preheat oven to 160°C (325°F). Place the eggs, sugar, vanilla, butter, flour, almond meal and tarragon in a large bowl and whisk until smooth. Pour the mixture into a 10cm deep, lightly greased 20cm round cake tin lined with non-stick baking paper. Cook for 65–70 minutes or until cooked when tested with a skewer. Allow to cool in the tin for 10 minutes before turning out onto a wire rack to cool completely.

Place the single cream, sour cream and 2 tablespoons of the icing sugar in a large bowl and, using a hand-held electric mixer, beat until soft peaks form. Set aside.

To assemble, use a serrated knife to trim the top of the cake and discard. Cut the cake in half horizontally. Place the top half of the cake on a cake stand and spread with the cream mixture. Top with the remaining cake half, using the base of the cake as the top⁺. Top with the mint leaves and dust with the remaining icing sugar to serve. Serves 8–10.

⁺ For best presentation, we've used the base of the cake as the top. This ensures the top of the cake has a nice golden colour and smooth surface.

lemon thyme cakes with honey syrup

1¼ cups (185g) self-raising (self-rising) flour, sifted
¾ cup (165g) caster (superfine) sugar
½ cup (60g) almond meal (ground almonds)
2 eggs
¾ cup (180ml) milk
125g unsalted butter, melted
1 teaspoon vanilla extract
1 teaspoon finely grated lemon rind
1 tablespoon lemon thyme leaves, chopped
½ cup (175g) honey
1 tablespoon lemon thyme leaves, extra, to serve
store-bought fresh honeycomb⁺, to serve

Preheat oven to 160°C (325°F). Place the flour, sugar, almond meal, eggs, milk, butter, vanilla, lemon rind and lemon thyme in a large bowl and whisk until smooth. Divide the mixture between 6 x 1-cup-capacity (250ml) metal ramekins and place on a large baking tray. Cook for 22–25 minutes or until cooked when tested with a skewer. Gently loosen the edges with a knife and turn out onto wire racks to cool.

While the cakes are cooling, heat the honey in a small saucepan over medium heat. Bring to the boil and cook for 2–3 minutes or until slightly thickened. Spoon the syrup over the cakes, sprinkle with the lemon thyme leaves and serve with fresh honeycomb. Makes 6.

⁺ You can buy honeycomb in jars or packets – it's available in supermarkets and specialty food stores.

With the softest sponge and a sweet honey drizzle, these cute mini cakes are delicately flavoured with the subtle zest of lemon thyme.



lemon thyme cakes with honey syrup

baked ricotta and lime filo cheesecake with lemon balm

2½ cups (600g) fresh ricotta
250g cream cheese, softened
¾ cup (165g) caster (superfine) sugar
1 tablespoon cornflour (cornstarch)
3 eggs
1 tablespoon vanilla extract
¼ cup (60ml) lime juice
2 teaspoons finely grated lime rind
8 sheets filo (phyllo) pastry
50g unsalted butter, melted
icing (confectioner's) sugar, for dusting
baby (micro) lemon balm leaves, to serve

Preheat oven to 180°C (350°F). Lightly grease the base of a 22cm round springform cake tin and line with non-stick baking paper. Place the ricotta, cream cheese, sugar, cornflour, eggs, vanilla, lime juice and lime rind in a food processor and process until smooth. Set aside.

Brush half the sheets of pastry with butter⁺, and lay each on top of each other to create a rectangle. Repeat with remaining pastry sheets to create a second rectangle. Line the cake tin with 1 rectangle and place the second rectangle crossways on top to cover the base and sides of the tin, leaving the excess pastry overhanging. Pour the ricotta mixture into the tin and smooth into an even layer. Fold over the excess pastry to enclose and brush with the butter. Place on a large baking tray and cook for 35–40 minutes or until the filling is set and the pastry is crisp. Allow to cool in the tin completely. Dust with icing sugar and serve with lemon balm. Serves 6–8.

+ When brushing the pastry sheets with butter, place a damp tea towel on top of the remaining pastry sheets to stop them drying out.

orange and chia cake with sugared rosemary

250g unsalted butter, softened
1 cup (220g) caster (superfine) sugar
1 teaspoon vanilla extract
3 eggs
2 cups (300g) self-raising (self-rising) flour, sifted
1 tablespoon black chia seeds⁺
½ teaspoon finely chopped rosemary leaves
1 tablespoon finely grated orange rind
½ cup (125ml) orange juice
¾ cup (180ml) milk
3 sprigs rosemary
¼ cup (55g) white sugar
orange icing
2 cups (320g) icing (confectioner's) sugar, sifted
2 tablespoons orange juice

Preheat oven to 160°C (325°F). Place the butter, sugar and vanilla in the bowl of an electric mixer and beat for 8 minutes or until pale and creamy. Add the eggs, one at a time, beating well after each addition. Add the flour, chia, rosemary, orange rind, orange juice and milk and beat on low speed until just combined. Spoon into a 5cm deep, lightly greased 25cm round cake tin lined with non-stick baking paper. Cook for 40–45 minutes or until cooked when tested with a skewer. Allow to cool in the tin for 10 minutes before turning out onto a wire rack to cool completely.

While the cake is cooling, dip the rosemary sprigs in hot water, then press into the white sugar. Place on a small tray and allow to dry for 30 minutes or until crisp. Trim leaves and set aside.

To make the orange icing, place the icing sugar and orange juice in a bowl and whisk until smooth. Once the cake has cooled, spoon over the icing and decorate with sugared rosemary to serve. Serves 8.

+ Chia seeds are available from the health food aisle of the supermarket.



Just-picked rosemary sprigs, with shimmering lilac blossoms, are dusted in sugar and sprinkled over this light citrus cake, adding fresh and earthy fragrance.



orange and chia cake with sugared rosemary

lavender-spiced honey madeleines

½ cup (150g) plain (all-purpose) flour, sifted
½ teaspoon baking powder, sifted
⅓ cup (55g) caster (superfine) sugar
1 teaspoon dried lavender⁺
2 eggs
80g unsalted butter, melted
1 tablespoon honey
1 teaspoon vanilla bean paste
lavender sugar
½ cup (110g) white sugar
2 teaspoons dried lavender⁺

Preheat oven to 180°C (350°F). To make the lavender sugar, place the sugar and lavender in a bowl and rub with your fingertips to combine. Set aside.

Place the flour, baking powder, sugar, lavender, eggs, butter, honey and vanilla in a large bowl and whisk until smooth. Spoon the mixture into a lightly greased 12-hole madeleine tin⁺⁺. Cook for 8–10 minutes or until puffed and golden. Remove from the tin, coat in the lavender sugar and set aside to cool before serving. Makes 12.

⁺ Dried lavender is available from health food stores and tea stores.

⁺⁺ You can find madeleine tins at kitchen supply stores and online.

brown butter sage cakes

8 sage leaves
200g unsalted butter, chopped
½ cup (110g) caster (superfine) sugar
2 cups (300g) self-raising (self-rising) flour, sifted
½ teaspoon bicarbonate of (baking) soda, sifted
⅓ cup (80ml) maple syrup, plus extra to serve
¾ cup (180ml) milk
2 eggs
2 teaspoons vanilla extract

Preheat oven to 160°C (325°F). Heat a small saucepan of water over high heat and bring to the boil. Blanch the sage, drain on paper towel and set aside.

Lightly grease 2 x 12cm round cake tins and line with non-stick baking paper. Grease the base of each and arrange the sage leaves in each tin. Place the butter in a small frying pan over high heat and stir until melted. Cook for 3–4 minutes or until foamy and golden brown. Transfer to a small bowl to cool slightly.

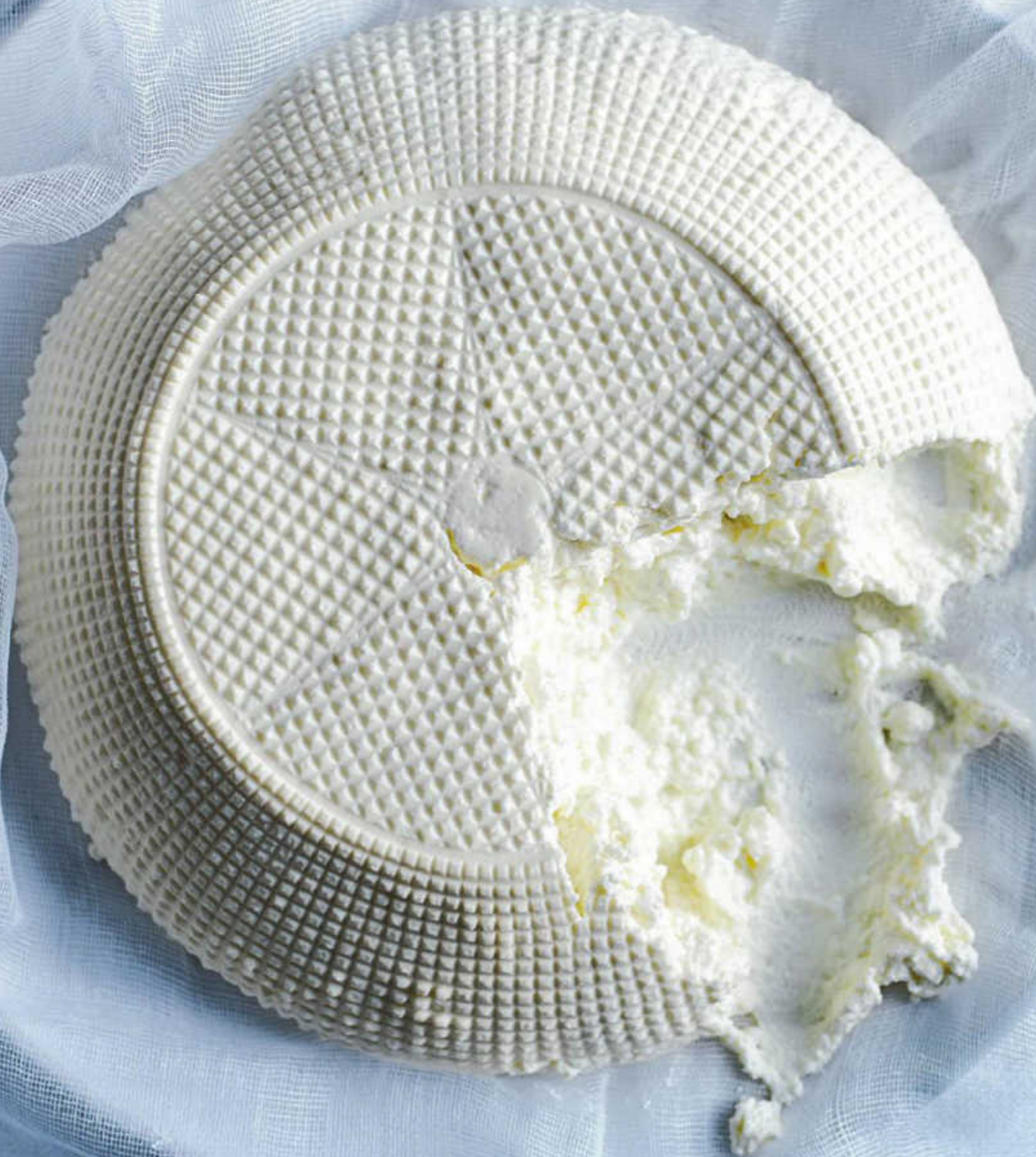
Place the sugar, flour and bicarbonate of soda in a large bowl and whisk to combine. Place the maple syrup, milk, eggs, vanilla and browned butter in a bowl and whisk to combine. Add the browned butter mixture to the flour mixture and whisk until smooth. Divide the mixture between the 2 tins and place on a large baking tray. Cook for 40–45 minutes or until cooked when tested with a skewer. Allow to cool in the tins for 10 minutes before inverting onto a wire rack to cool completely. Using a serrated knife, trim the bases and spoon over the extra maple syrup to serve. Serves 6–8. ■





brown butter sage cakes

make now · ricotta desserts



ricotta

Light, fluffy and wonderfully creamy, fresh ricotta works its magic in cakes, tarts and delicate treats. The simple softness of this smooth Italian cheese makes a balanced base for both tart and syrupy sweet flavours, from velvety buttermilk ice-cream to crumbly spiced cheesecakes and glistening fruity tarts.

photography CHRIS COURT *styling* STEVE PEARCE

passionfruit and blood orange ricotta tarts





pistachio, raspberry and ricotta layer cake



BACKGROUND THIS PAGE AND OPPOSITE PAGE: EVE PAINTABLE FROM WALL CANDY WALLPAPER.

ricotta and buttermilk ice-cream



orange ricotta soufflés

Rich, *creamy* ricotta adds a heavenly layer to crunchy morning toasts and creates cloud-like softness in a *silky* citrus soufflé.



ricotta, raspberry and lemon balm toasts



ricotta, raspberry and lemon balm toasts

1 cup (125g) fresh raspberries
1 tablespoon icing (confectioner's) sugar, sifted
8 slices baguette, sliced diagonally
50g unsalted butter, melted
½ cup (75g) caster (superfine) sugar
1 cup (240g) fresh ricotta
baby (micro) lemon balm sprigs, to serve

Place the raspberries and icing sugar in a small bowl. Lightly crush the berries with a fork and set aside. Brush both sides of the baguette slices with butter and press into the caster sugar. Heat a large non-stick frying pan over high heat and cook the baguette slices, in batches, for 1–2 minutes each side or until the sugar has caramelised. Divide the toasts between plates, and top with the ricotta, raspberries and lemon balm to serve. Serves 4.

baked ricotta and cinnamon cheesecakes

1½ cups (360g) fresh ricotta
125g cream cheese, softened
¼ cup (55g) caster (superfine) sugar
1 teaspoon vanilla extract
1 egg
2 teaspoons cornflour (cornstarch)
¼ teaspoon ground cinnamon
icing (confectioner's) sugar, for dusting
freshly grated nutmeg, for dusting
pastry
150g unsalted butter, softened
¾ cup (165g) caster (superfine) sugar
1 egg
1 egg yolk
⅓ cup (80ml) single (pouring) cream
1 teaspoon vanilla extract
3 cups (450g) plain (all-purpose) flour, sifted
1½ teaspoons baking powder, sifted

Preheat oven to 160°C (325°F). To make the pastry, place the butter and caster sugar in the bowl of an electric mixer and beat for 5–6 minutes or until light and creamy. Add the egg and egg yolk and beat until well combined. Add the cream, vanilla, flour and baking powder and beat until just combined. Turn out onto a lightly floured surface and knead to form a smooth dough.

Roll out the pastry between 2 sheets of non-stick baking paper to 4mm thick. Place on a large baking tray and refrigerate for 10 minutes or until firm. Using a plate as a guide, cut out 6 x 14cm circles from the pastry and use to line 6 x 8cm fluted loose-bottomed tart tins, trimming any excess pastry. Prick the bases with a fork and refrigerate for 5 minutes or until firm. Re-roll excess pastry to 4mm thick and refrigerate for 10 minutes or until firm. Cut out 6 x 10cm rounds from the pastry and refrigerate until needed. Place the pastry cases on a large baking tray and cook for 8–10 minutes or until lightly golden brown. Set aside.

Place the ricotta, cream cheese, caster sugar and vanilla in the bowl of an electric mixer and beat on high for 2 minutes or until smooth. Add the egg, cornflour and cinnamon and beat until well combined. Divide the mixture between the pastry cases and top each with a pastry round. Press the edges well to seal, trimming any excess pastry. Cook for 15–20 minutes or until golden brown. Allow to cool in tins. Remove from the tins and dust with icing sugar and nutmeg to serve. Makes 6.

make now · ricotta desserts



BACKGROUND: EYE PAINTABLE FROM WALL CANDY WALLPAPER. SEE DIRECTORY FOR STOCKIST DETAILS.

baked ricotta and cinnamon cheesecakes

ricotta and buttermilk ice-cream

- 4 cups (960g) fresh ricotta
- 1 teaspoon vanilla extract
- 1¼ cups (200g) icing (confectioner's) sugar, sifted
- ½ cup (125ml) buttermilk
- 1 tablespoon finely grated lemon rind
- ¼ cup (60ml) lemon juice

Place the ricotta, vanilla, sugar, buttermilk, lemon rind and juice in a food processor and process until smooth. Pour into a 20cm x 30cm slice tin and freeze for 4–6 hours or until frozen. Remove from the freezer and allow to soften for 5–10 minutes. Cut into squares and, in batches, place in a food processor and process until smooth. Return to the tin and freeze for 1 hour or until firm. Serve. Makes 1 litre.

orange ricotta soufflés

- melted unsalted butter, for greasing
- ¼ cup (55g) caster (superfine) sugar
- 30g unsalted butter, extra
- ¼ cup (35g) plain (all-purpose) flour
- ½ cup (125ml) milk
- ½ cup (80g) icing (confectioner's) sugar, plus extra for dusting
- 3 eggs, separated
- 2 teaspoons finely grated orange rind
- 1 teaspoon vanilla extract
- 1 cup (240g) fresh ricotta
- 1 eggwhite, extra

Preheat oven to 180°C (350°F). Brush the base and sides of 4 x 1-cup-capacity (250ml) ovenproof ramekins with melted butter and dust with 1 tablespoon of the caster sugar. Set aside.

Place the extra butter in a small saucepan over low heat and stir until melted. Add the flour and cook, stirring, for 2 minutes. Increase heat to medium and gradually add the milk, whisking until smooth. Cook, stirring, for 2 minutes or until very thick. Place in a bowl and refrigerate for 10 minutes or until firm. Add the icing sugar, egg yolks, orange rind, vanilla and ricotta to the flour mixture and mix until well combined. Place the eggwhites and extra eggwhite in a large, clean bowl. Using a hand-held electric mixer, beat until soft peaks form. Gradually add the remaining caster sugar and beat until firm peaks form. Working with a third of the mixture at a time, gently fold the eggwhite through the ricotta mixture. Divide the mixture between the ramekins, and, using a knife, smooth the tops to create an even surface. Run your finger 5mm-deep around the inner edge of each ramekin. Place the ramekins on a baking tray and cook for 22–25 minutes or until the soufflés have risen and are lightly golden. Dust with icing sugar and serve immediately. Makes 4.



ricotta and lime iced cookies

ricotta and lime iced cookies

- 250g unsalted butter, softened
- 1½ cups (330g) caster (superfine) sugar
- 1 teaspoon vanilla extract
- 3 eggs
- 3 cups (450g) plain (all-purpose) flour, sifted
- 1 teaspoon baking powder
- 1 cup (240g) fresh ricotta
- 2 tablespoons finely grated lime rind
- lime icing**
- 2½ cups (400g) icing (confectioner's) sugar, sifted
- 2½ tablespoons lime juice

Preheat oven to 160°C (325°F). Place the butter, sugar and vanilla in the bowl of an electric mixer and beat for 5–6 minutes or until pale and creamy. Add the eggs, one at a time, beating well after each addition. Add the flour and baking powder and beat until combined. Gently fold through the ricotta. Roll tablespoons of the mixture into balls and place on baking trays lined with non-stick baking paper, allowing room for spreading. Flatten slightly and cook for 12–15 minutes or until light golden. Allow to cool slightly on the trays before transferring to wire racks to cool completely.

To make the lime icing, place the icing sugar and lime juice in a bowl and whisk until smooth. Spoon the icing over the biscuits and sprinkle with lime rind to serve. Makes 40.



Gary's Hainanese chicken noodles
with black sesame sauce

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pistachio, raspberry and ricotta layer cake

225g unsalted butter, softened
1½ cups (330g) caster (superfine) sugar
2 teaspoons vanilla extract
6 eggs
2¼ cups (335g) self-raising (self-rising) flour, sifted
2¼ cups (270g) almond meal (ground almonds)
¾ cup (180ml) milk
1 cup (125g) fresh raspberries
½ cup (70g) slivered pistachios
ricotta icing
3 cups (720g) fresh ricotta
¾ cup (120g) icing (confectioner's) sugar
1 teaspoon vanilla extract

Preheat oven to 160°C (325°F). Place the butter, caster sugar and vanilla in the bowl of an electric mixer and beat for 5–6 minutes or until pale and creamy. Scrape down the sides of the bowl and add the eggs, one at a time, beating well after each addition. Add the flour, almond meal and milk, and beat on low speed until just combined. Spoon the mixture into a lightly greased, 10cm deep, 20cm round cake tin, lined with non-stick baking paper. Cook for 1 hour 20 minutes–1 hour 25 minutes or until cooked when tested with a skewer. Allow to cool in the tin for 15 minutes before turning out onto a wire rack to cool completely.

To make the ricotta icing, place the ricotta, icing sugar and vanilla in a food processor and process until smooth. Refrigerate for 20 minutes or until lightly firm.

To assemble, trim the top of the cake and discard. Slice into 3 layers horizontally. Using an 18cm round plate as a guide, use a small knife to trim the edges of the cake and discard. Place the raspberries in a small bowl and lightly crush with a fork. Add 1 cup of the ricotta icing and mix gently to combine. Place ½ cup of the pistachios into a small bowl, add 1 cup of the ricotta icing and mix to combine. Place the bottom layer of the cake on a cake stand and spread with the pistachio ricotta icing. Top with a layer of cake and spread with the raspberry ricotta icing. Top with the remaining layer of cake and spread over the remaining ricotta icing. Sprinkle with the remaining pistachios to serve. Serves 8–10.

passionfruit and blood orange ricotta tarts

1¼ cups (275g) caster (superfine) sugar
3 blood oranges, thinly sliced
½ cup (125ml) passionfruit pulp (approximately 6 passionfruit)
almond pastry
2 cups (320g) wholemeal flour
1 cup (160g) almonds
1 cup (85g) quinoa flakes⁺
1½ cups (240g) icing (confectioner's) sugar
250g unsalted butter, chopped
4 egg yolks
ricotta filling
4 cups (960g) fresh ricotta
½ cup (80g) icing (confectioner's) sugar, sifted
2 teaspoons vanilla extract

To make the almond pastry, place the flour, almonds, quinoa flakes, icing sugar and butter in a food processor and process until the mixture resembles fine breadcrumbs. With the motor running, add the egg yolks and process until the dough just comes together. Turn out onto a lightly floured surface and gently bring together to form a dough. Divide dough in half, flatten into discs, wrap in plastic wrap and refrigerate for 30 minutes.

Preheat oven to 180°C (350°F). Roll out each pastry disc between 2 sheets of non-stick baking paper to 3mm thick. Line 2 lightly greased 12cm x 35cm loose-bottomed, rectangular fluted tart tins with the pastry sheets. Trim the edges and prick each of the bases with a fork. Refrigerate for 15 minutes.

While the pastry is chilling, place 1 cup (220g) of the caster sugar on a tray. Press the blood orange slices into the sugar and place on 2 baking trays lined with non-stick baking paper. Cook, turning halfway, for 15 minutes or until caramelised. Set aside.

Line the pastry cases with non-stick baking paper and fill with baking weights. Cook for 10 minutes, remove the paper and weights and bake for a further 10 minutes on until the pastry is dry and golden. Remove from the oven and set aside to cool completely.

While the pastry is cooling, place the passionfruit and remaining caster sugar in a small saucepan over medium heat. Bring to a simmer and cook for 5 minutes or until syrupy. Place in a bowl and refrigerate until cold.

To make the ricotta filling, place the ricotta, sugar and vanilla in the bowl of an electric mixer and whisk for 4–5 minutes or until light and fluffy. Spoon the filling into the tart cases. Top one tart with the blood orange, drizzling with the syrup from the tray, and top the other tart with the passionfruit syrup. Serves 10–12.

⁺ Quinoa flakes are available from the health-food aisle of supermarkets.
Tip: If you'd only like to make one tart, simply halve the ingredients and top with your desired topping. ■



IN GOOD TASTE

Rachel's Gourmet Greek Dessert Yoghurt

Combining thick, creamy yoghurt with on-trend flavours like boysenberry and vanilla, Rachel's Gourmet Greek Dessert Yoghurt is created for lovers of fine food. Try our other taste sensations – sophisticated salted caramel and smooth butterscotch and vanilla bean.

Rachel's®



Following in the footsteps of their hugely successful IPA glass collaboration, Spiegelau partnered with two of the leading Stout brewers in the United States, Left Hand Brewing Company from Colorado and Rogue Ales from Oregon, to create the ultimate glass for enjoying Stout.



This is our STOUT glass.

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PHOTOGRAPHY WILLIAM MEPPEN STYLING EMMALY STEWART. TERRA PLATE IN LILAC FROM ROBERT GORDON.
SALT & PEPPER BOTTLE GRINDERS IN GREEN BY MENU FROM URBAN COUTURE. SEE DIRECTORY FOR STOCKIST DETAILS.

Style and travel



Spring PASTELS

Soften the mood for the new season by blending gentle pastel hues with warm natural tones. Add a pop of bright, verdant green to dreamy sorbet shades of mint and aqua, or a pretty mix of soothing rose and lilac, to create a subtle yet elegant look that will instantly freshen up your home.

photography WILLIAM MEPPEM styling EMMALY STEWART




Square medium platter in ash, \$55, and dinner plate in mist, \$50, from Mud Australia. Sophia dip bowl in white, \$12.95, from Mint Home. Jac salad servers by Mint Home, \$29, and white marble platter, \$150, from Zuster. Tori salad servers, \$39.95, from Country Road. YPLFL simple natural chopping board by Les Planchas, \$51.95, and serving plate in aqua by Serax, \$34.50, from Beautiful Spaces. Indeco handcrafted teaspoon in sycamore, \$29, and light grey nest bowl by Kaz ceramics, \$30, from Koskela. Series side plate in matte white, \$9.95, from Freedom. Cloud bowl in mint, \$14.50, from Marmoset Found.

Give your pastel palette room to breathe by combining blushing pinks and light lavenders with crisp, soothing whites and pale wooden basics. Try modern dip-dyed glazes on smooth, muted ceramics to add on-trend lines and delicate softness to springtime morning tea. Serve them on a solid natural base of cool, neutral timber to complement your classic white and powdery pink partnership, and show off those sugar-dusted delights.



Rose nerd chair by Muuto, \$599, from Urban Couture. Willow mug in porcelain blush, \$3.99, from Freedom. Mark Tuckey + Cotton On mug (top), \$14.95 (set of 2), from Cotton On. Organic swatch mug in cashmere, \$21.95, life saucer, \$6.50, and conical swatch jug in lilac, \$50.95, from Robert Gordon. Porcelain cup, \$35, and white series porcelain side plate, \$40, from Koskela. Salt dish in pink, \$16, and strip platter in pink, \$35, from Mud Australia. Tam spoon in pale pink, \$7.95, from Country Road. Olivia ceramic spoon, \$10 (set of 2), from French Bazaar.



Willow mug in porcelain blush, \$3.99, and mini jett bowl in stone, \$3.95, from Freedom. Stone hexagonal coaster, \$34 (set of 4), from West Elm. Nino napkin, \$29.95 (pack of 4), and Nolan 24-piece cutlery set, \$129, from Country Road. White series porcelain dinner plate, \$60, and marble salt vessel, \$75, from Koskela. White spoon by Serax, \$14.95, from Beautiful Spaces. Pebble bowl in pink, \$65, small jug in ash, \$24, and latte cup in pink (top), \$35, from Mud Australia. Rose nerd chair by Muuto, \$599, from Urban Couture.

Opening page: Small rye vase, \$14.95, Nolan 24-piece cutlery set, \$129, and art canisters (right), from \$19.95, all from Country Road. Norm Plate Lid by Menu, \$39, Norm dinner bowl by Menu, \$59, Stropp natural leather peg by Lassen, \$49, and Hex tall timber box in mint, \$53, from Urban Couture. Belgian linen placemat in pale harbor, \$22 (set of 2), from West Elm. Dane 5cm canister, \$7.95, from Freedom. Olivia ceramic spoon, \$10 (set of 2), and bread basket in mint, \$39.95, from French Bazaar. ■

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Escape to *the* Maldives

A *paradise* for honeymooners, surfers and solitude-seekers, the Maldives is a holiday destination most of us spend our lives dreaming of. This collection of over 1,000 islands scattered across a vast space in the Indian Ocean is home to a most *breathhtaking* blend of sun, sand and sea. Where idyllic thatched roof huts perch delicately over *inviting turquoise waters*, and gentle waves lap onto stretches of the whitest beaches, snorkellers explore *dazzling reefs* teeming with a *rainbow of coral* and relaxed holidaymakers enjoy some of the world's best sunsets.

Kicking back with a cocktail or two, could this be *heaven on earth*?



This page (left to right): The jetty and lagoon villas at Six Senses Laamu; villas include everything from glass over-water bathtubs to panoramic dining decks and private lap pools.



see & do

A holiday to the Maldives is all about soaking up the sunshine. If you love relaxing on the beach with a good book, or spending your days surfing and snorkelling, you'll feel right at home.

DIVING & SNORKELLING

As spectacular as the Maldives is above water, there is a stunning array of sealife and pristine coral gardens to be discovered beneath the waves. Snorkellers and divers of all levels can explore reefs where turtles, stingrays, dolphins and countless fish are easily sighted in crystal-clear waters. Resorts also offer the chance to snorkel at night by torchlight, giving a unique perspective on the underwater world.

SURFING & PADDLEBOARDING

Keen surfers flock to the Maldives from April to October to take advantage of the impressive swells. The 'Yin Yang', in the Laamu Atoll, is the country's most famous surfing wave and is a consistent stop on surfing tours. There is also plenty of opportunities for kitesurfers, kneeboarders and paddleboarders.

ISLAND HOPPING & EXCURSIONS

You can gain more of an insight into traditional Maldivian life by exploring one of the 200 islands inhabited by locals. Many resorts also offer boat trips to nearby islands and other excursions such as sunset cruises and fishing trips.

stay & relax

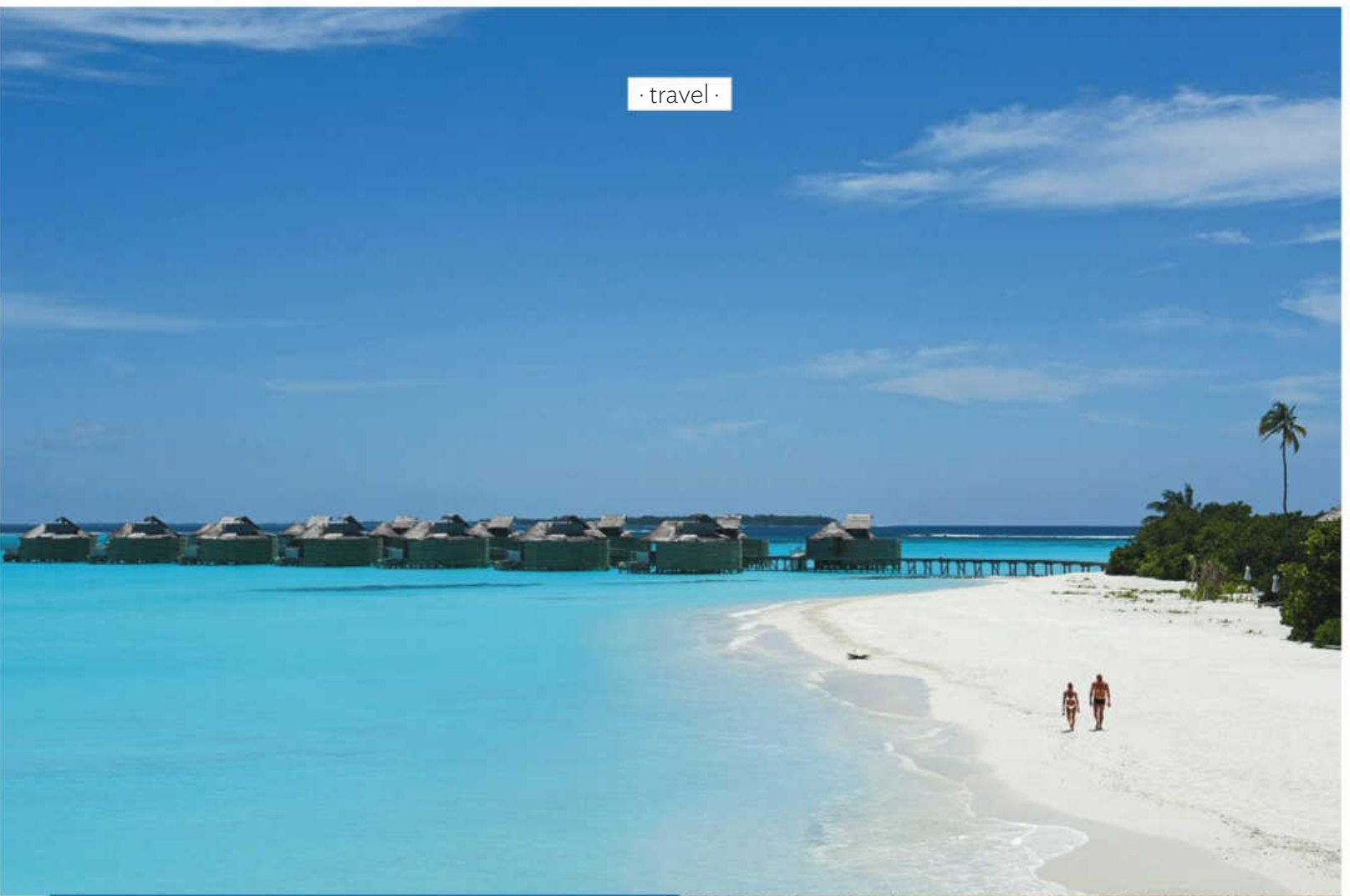
Some of the world's most exclusive resorts can be found here, each on their own private island and offering the ultimate in luxury, from plush villas with wrap-around sun decks and lap pools to personal butlers and decadent spa treatments. There are resorts that cater to families and larger islands that offer more affordable guesthouses and lower-budget options. Either way, it'll be just a short barefoot wander to sparkling shores and peaceful tranquility.

PARADISE FOUND A 35-minute flight from Malé, followed by a short boat trip, brings you to this heavenly retreat with an eco focus. *Six Senses Laamu* (sixsenses.com/resorts/laamu/destination)

ULTIMATE LUXE With villas sprawled out across a majestic reef, incorporating traditional Maldivian and Turkish design elements, this resort also has six restaurants. *Ayada* (ayadamaldives.com)

getting there

International airports, such as Singapore, Dubai and London, run flights into the Maldives' capital, Malé. From there, you will need to arrange a transfer by boat, seaplane or domestic flight to get to your resort. Distance to the islands does vary and it can be difficult to travel between islands once you've arrived at your destination, so take this into account when planning your trip.



eat & drink

Traditional Maldivian cuisine is based around fish dishes, most specifically tuna, and draws influence from Sri Lanka and southern India. Coconut-based curries are spicy and flavourful, and commonly served with rice and flatbreads (called *roshi*). Private resorts usually offer anywhere from two up to ten restaurants on their islands, so you can take a look before you book – alternative options will be limited once you land. While the locals don't drink alcohol, it is served in resorts – the favoured drinks are tea, coconut water and a beverage called *raa*, made from the fermented sap of palm trees.

This page (clockwise from top): Six Senses Laamu aims to support its beautiful surroundings with eco-friendly practices; the luxurious spa at Ayada; surfing and day-tripping in the Maldives; dining at Ayada's Ocean Breeze restaurant and bar.



maldivian-style tuna curry

2 teaspoons cumin seeds
 2 teaspoons fennel seeds
 4 green cardamom pods
 1 tablespoon grated ginger
 2 eschalots (French shallots)
 2 cloves garlic
 1 green chilli, chopped
 4 x 5cm coriander (cilantro) stalks, chopped
 1 teaspoon sea salt flakes
 ½ cup (80ml) vegetable oil
 2 x 400ml cans coconut milk
 1 cup (250ml) water
 2 sprigs curry leaves
 2 teaspoons fish sauce
 800g tuna, trimmed and cut into 3cm pieces
 mint leaves, toasted coconut flakes and coconut flatbread
 (see recipe, right), to serve

Place the cumin, fennel and cardamom in a small frying pan over medium heat and cook for 2–3 minutes or until fragrant. Place the mixture in a small food processor and process until ground. Add the ginger, eschalots, garlic, chilli, coriander, salt and ¼ cup (60ml) of the oil and process until a paste forms.

Heat a large heavy-based frying pan over medium heat. Add the curry paste and cook for 4–6 minutes or until fragrant. Add the coconut milk, water, 1 sprig of the curry leaves and the fish sauce and bring to a simmer. Cook for 4–6 minutes, stirring occasionally. Reduce heat to low, add the fish, cover with a lid and cook for 4–6 minutes or until the fish is tender.

While the fish is cooking, heat the remaining oil in a small frying pan over high heat. Add the remaining sprig of curry leaves and cook for 30 seconds or until crisp. Divide the tuna curry between bowls, top with mint leaves, coconut flakes, fried curry leaves and serve with coconut flatbread. Serves 4.



coconut flatbread (roshi)

3 cups (450g) plain (all-purpose) flour
 1 teaspoon sea salt flakes
 2 tablespoons desiccated coconut
 ½ cup (125ml) vegetable oil
 1 cup (250ml) boiling water

Place the flour, salt and coconut in a large bowl and make a well in the centre. Add the oil and water and mix together with a spoon. Turn out dough onto a clean surface and knead until smooth. Divide into 8 pieces and roll each out to a 20cm round. Place between sheets of baking paper. Heat a non-stick frying pan over high heat. Cook the flatbreads, one at a time and turning halfway, for 1 minute or until puffed and golden. Keep warm under a tea towel until ready to serve. Makes 8. ■



The POWER of TWO



In 2013 the Tassie bushfires practically wiped out the entire community of Dunalley, with devastating livestock and property losses. When his plans literally went up in smoke, livestock farmer turned wine maker Matt Dunbabin joined forces with oyster farmer Tom Gray. Together they created the Bangor Wine & Oyster Shed. Drop by and indulge yourself in fresh oysters plucked straight from the stunning waters below, while enjoying heavenly wines made from the vines growing just beyond the Bangor deck.

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pretty snow PRINCESSES

As snowflakes settle on rosy cheeks and silvery gowns sparkle in the gentle sunlight, our pretty princesses of snow and ice gather in an enchanting winter garden. Sharing magical secrets and sweet frosty treats, this fairytale feast will be the talk of the kingdom.

photography CHRIS COURT styling STEVE PEARCE



RECIPES: PHM FOOD TEAM. MERCHANDISING: EMMALY STEWART. SHOT ON LOCATION AT BONDI ICEBERGS, SYDNEY. SEQUIN BASKET BY BELLA & LACE FROM CHAR BELLA BUBS. PAPER CUT STAR FROM PULP CREATIVE PAPER. CONNIE CAPLET FROM COTTON ON KIDS. EMBRACE WHITE CROWN & LOOKING GOOD SILVER CROWN FROM VIKTORIA NOVAK. ALL GIRLS WEAR TUTU DRESSES AND CAPES FROM TUTU DU MONDE & KIDS PRIMO FLATS FROM COTTON ON KIDS.

LET'S PARTY SNOW PRINCESSES

Add a little sweet magic to your frosty wonderland with fluffy vanilla doughnuts delicately dusted with sugar, snow-white cupcakes and a shimmering silver layer cake cloaked in vanilla buttercream, all fit for future queens.





silver sparkle layer cake

LET'S PARTY SNOW PRINCESSES

IVORY SHEEP RUG FROM NSW LEATHER CO. HARRIETTE WEARS MAKE A WISH CAPE & SWAN QUEEN TUTU DRESS FROM TUTU DU MONDE. KIDS PRIMO FLATS FROM COTTON ON KIDS. JASMINE WEARS EMBRACE HEADPIECE FROM VIKTORIA NOVAK, IN BLOOM CAPE & PRAIRIE TUTU DRESS FROM TUTU DU MONDE.





snowy vanilla doughnuts

meringue swirl wands

75ml eggwhites (approximately 2 eggwhites)
½ cup (110g) caster (superfine) sugar
½ teaspoon white vinegar
8 lollipop sticks⁺

Preheat oven to 120°C (250°F). Place the eggwhites in an electric mixer and whisk on high until stiff peaks form. Add the sugar, 1 tablespoon at a time, waiting 30 seconds before adding each tablespoon. Once all the sugar is added, whisk for a further 8 minutes or until the mixture is stiff and glossy. Scrape down the sides of the bowl, add the vinegar and whisk for a further 2 minutes or until glossy and combined.

Place the mixture into a piping bag fitted with an 11mm rose-shaped nozzle, and pipe 8 swirled rounds onto 2 lightly greased large baking trays lined with non-stick baking paper. Press a lollipop stick into each meringue. Cook for 25 minutes or until the edges are just crisp. Turn the oven off and allow to cool for 1 hour in the oven. Decorate with ribbons. Makes 8.
⁺ Lollipop sticks are available from cake decorating suppliers.
Tip: These can be made a day in advance – store in airtight containers.

snowy vanilla doughnuts

2¼ cups (560ml) lukewarm milk
2½ tablespoons dried yeast
¾ cup (165g) caster (superfine) sugar
6½ cups (975g) plain (all-purpose) flour
2 eggs
2 egg yolks
75g unsalted butter, softened
1 teaspoon vanilla bean paste
vegetable oil, for deep-frying
1½ cups (240g) icing (confectioner's) sugar, sifted

Place the milk, yeast and 1 tablespoon of the caster sugar in a small bowl and mix to combine. Set aside in a warm place for 5–10 minutes or until bubbles appear on the surface. Place the remaining sugar, flour, eggs, egg yolks, butter, vanilla and yeast mixture in the bowl of an electric mixer fitted with a dough hook and beat on low speed for 5–6 minutes or until the dough is smooth (it will be a little sticky at this point). Place the dough in a lightly oiled bowl, cover with plastic wrap and set aside in a warm place for 45 minutes or until the dough has doubled in size.

Turn out the dough onto a lightly floured surface and knead for 5 minutes or until smooth and elastic. Roll out the dough to 1cm thickness. Using a 7cm round cutter, cut out 30 rounds. Using a 3cm round cutter, cut out holes from the centre of each round to make rings. Re-roll remaining dough and set aside to prove for 30 minutes or until the dough has doubled in size. Repeat to make 10 more rings. Place the rings on a large baking tray lined with non-stick baking paper, cover with plastic wrap and set aside in a warm place for 10–15 minutes, or until risen slightly.

Fill a large deep saucepan half-full with oil. Place over medium heat until temperature reaches 160°C (325°F) on a deep-frying thermometer. Cook the doughnuts, in batches, for 30 seconds each side or until golden brown. Drain on paper towel. Allow to cool before dusting with the icing sugar to serve. Makes 40.

Tip: We decorated our doughnuts with sprigs of baby's breath flowers.

Tip: Doughnuts can be made a day in advance and kept in an airtight container. Dust with icing sugar just before serving.



meringue swirl wands

After their journeys through frozen valleys and snow-covered castles, our gentle ice princesses snack on the prettiest of treats.



malted milk ice shakes

malted milk ice shakes

- 4 scoops store-bought vanilla ice-cream
- $\frac{1}{3}$ cup (30g) malted milk powder
- 2 cups (500ml) milk

Place the ice-cream, milk powder and milk in a blender and blend until smooth. Divide among bottles to serve. Serves 4.
Tip: To decorate the milk bottles, coat the bases in craft glue, roll in silver glitter and leave to dry.



white crackle cookies

- 125g unsalted butter, softened
- 1 cup (220g) white sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 2 cups (300g) plain (all-purpose) flour, sifted
- $1\frac{1}{2}$ teaspoons baking powder, sifted
- $\frac{1}{2}$ cup (110g) white sugar, extra
- $\frac{3}{4}$ cup (120g) icing (confectioner's) sugar, sifted

Place the butter, sugar and vanilla in the bowl of an electric mixer and beat for 6–8 minutes or until pale and creamy. Add the eggs, one at a time, beating well after each addition, and beat for 1–2 minutes or until pale and creamy. Add the flour and baking powder and beat until a smooth dough forms.

Refrigerate the dough for 1 hour or until firm. Preheat oven to 180°C (350°F). Roll tablespoons of the dough into balls, roll in the extra white sugar and toss in the icing sugar to coat. Place on baking trays lined with non-stick baking paper, allowing room to spread. Cook for 12–14 minutes or until the surfaces crack and the edges are golden brown. Allow to cool completely on trays. Makes 26.

HANDMADE PAPER SNOWFLAKES FROM PAPER COUTURE. BEADED SNOWFLAKE GARLAND FROM MEDITERRANEAN MARKETS. TIGERLILY WEARS WINGS OF AN ANGEL NECKPIECE (WORN AS A HEADPIECE) & WILD AND FREE TUTU DRESS FROM TUTU DU MONDE.



white crackle cookies

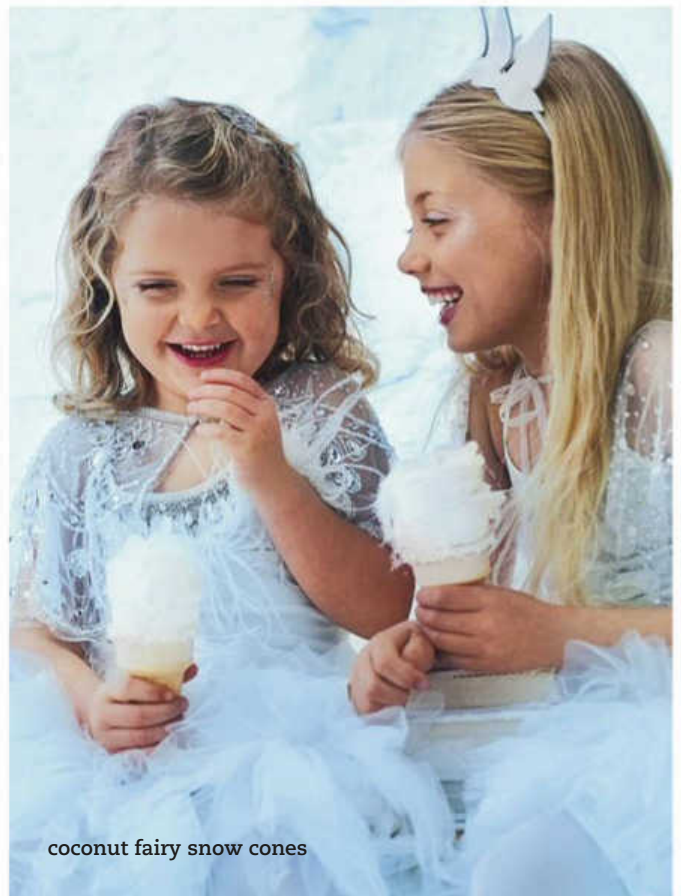


BELLA AND LACE SEQUIN BASKET FROM CHAR BELLA BUBS. EDDIE WEARS QUEEN'S TIARA & BIRDIE AND ME TUTU DRESS IN FOREST FROM TUTU DU MONDE, CONNIE CAPLET & KIDS PRIMO FLATS. FROM COTTON ON KIDS. MIA WEARS LOOKING GOOD CROWN FROM VIKTORIA NOVAK. CLOUD DANCER CAPE IN MILK & STORM CHASER TUTU DRESS FROM TUTU DU MONDE, KIDS PRIMO FLATS FROM COTTON ON KIDS. OPPOSITE PAGE: MEDIUM CAKE STAND BY BONNA HAY FOR ROYAL DOULTON FROM DONNA HAY GENERAL STORE.



snowflake cupcakes

Exploring each corner of this *far-away land*, the little ladies take a moment to share the *sweet delights* made especially for their regal celebration.



coconut fairy snow cones



chicken sandwich pockets

coconut fairy snow cones

200g white chocolate melts, melted
1/3 cup (65g) white sprinkles
12 ice-cream cup cones
12 scoops coconut gelato⁺
3 cups store-bought Persian fairy floss⁺⁺, to serve

Place the chocolate into a small shallow bowl and place the sprinkles in a separate bowl. Dip the rim of each cone into the chocolate, press into the sprinkles and place on a baking tray for 10 minutes or until set. Place a scoop of gelato into each cone and top with fairy floss. Serves 12.

⁺ Coconut gelato is available from specialty gelato and ice-cream shops.

⁺⁺ You can find Persian fairy floss, or pashmak, in specialty food stores.

vanilla marshmallow snowflakes

IVORY SHEEP RUG FROM NSW LEATHER CO. TIGERLILY WEARS WINGS OF AN ANGEL NECKPIECE (WORN AS A HEADPIECE), WILD AND FREE TUTU DRESS, FROM TUTU DU MONDE. MIA WEARS CLOUD DANCER CAPE & STORM CHASER TUTU DRESS FROM TUTU DU MONDE. KIDS PRIMO SHOES, FROM COTTON ON KIDS.

chicken sandwich pockets

- 1 x loaf white bread, unsliced
- ½ cup (120g) store-bought french onion dip
- 6 butter lettuce leaves, torn
- 8 slices shaved chicken, halved
- 8 slices provolone, halved

Remove the crust from the loaf and cut into 8 x 3cm-thick slices⁺. Cut each slice in half diagonally and, using a small sharp knife, make a slit in the longer side of each to make a pocket. Spread each pocket with the dip and fill each with a piece of lettuce, a slice of the chicken and a slice of the provolone. Makes 16.

⁺ Cover the bread with a damp tea towel to stop it drying out as you make the sandwiches.

vanilla marshmallow snowflakes

- ½ cup (125ml) warm water
- 3½ tablespoons gelatine powder
- 1½ cups (330g) caster (superfine) sugar
- ⅔ cup (230g) liquid glucose
- ½ cup (125ml) water, extra
- 1 teaspoon vanilla extract
- 1 cup (160g) icing (confectioner's) sugar mixture, sifted

Place the warm water in the bowl of an electric mixer, sprinkle over the gelatine and set aside. Place the sugar, glucose, extra water and vanilla in a large saucepan over medium heat and cook, stirring, for 5–6 minutes or until the sugar is dissolved. Increase heat to high and bring to the boil. Insert a sugar (candy) thermometer and cook, without stirring, for approximately 6–8 minutes or until the temperature reaches 115°C (239°F).

With the mixer running on high, gradually add the hot syrup to the gelatine mixture in a thin, steady stream. Beat for 2–3 minutes or until thick and fluffy. Working quickly, pour the mixture onto 2 lightly greased large baking trays lined with lightly greased non-stick paper and, using a palette knife, spread to approximately 1cm thickness. Refrigerate for 1 hour or until firm. Dip various sized snowflake cutters into the icing sugar mixture and cut out the marshmallow. Dust each marshmallow with the icing sugar mixture to serve. Makes 35–40.

Tip: Dipping the cookie cutters into the icing sugar mixture before using will stop them sticking to the marshmallow.

snowflake cupcakes

- 1½ cups (225g) self-raising (self-rising) flour, sifted
- ¾ cup (165g) caster (superfine) sugar
- 125g unsalted butter, softened and chopped
- 2 eggs
- ⅓ cup (80ml) milk
- 2 teaspoons vanilla extract
- vanilla buttercream icing
- 250g unsalted butter, softened and chopped
- 2 cups (320g) icing (confectioner's) sugar, sifted
- 1 teaspoon vanilla extract
- edible glitter, to serve (see note, page 170)
- white chocolate pretzel snowflakes
- 12 mini star-shaped pretzels
- 100g white chocolate melts, melted
- 1 tablespoon white sprinkles

To make the white chocolate pretzel snowflakes, use 2 forks to dip the pretzels into the white chocolate and place on a baking tray lined with non-stick baking paper. Sprinkle with white sprinkles and set aside until the chocolate has set.

Preheat oven to 160°C (325°F). Place the flour, sugar, butter, eggs, milk and vanilla in the bowl of an electric mixer and beat on medium speed for 6 minutes or until pale and smooth. Divide the mixture between a 12 x ½-cup-capacity (125ml) cupcake tin lined with paper cases. Cook for 22–25 minutes or until cooked when tested with a skewer. Remove from tin and place on a wire rack to cool completely.

To make the vanilla buttercream icing, place the butter, icing sugar and vanilla in the bowl of an electric mixer and beat for 10–12 minutes or until pale and creamy. Place the icing into a piping bag fitted with a 1cm round nozzle and pipe icing onto cupcakes. Top each with a pretzel snowflake and sprinkle with edible glitter to serve. Makes 12.

A show-stopping layer cake, white as ice and sprinkled with glitter for extra shimmer and sparkle, is the perfect princess party fare.

silver sparkle layer cake

5 cups (750g) self-raising (self-rising) flour, sifted
 3 cups (660g) caster (superfine) sugar
 8 eggs
 2 cups (500ml) milk
 500g unsalted butter, melted
 1 tablespoon vanilla extract
 1.5kg store-bought ready-to-roll white fondant icing
 edible silver glitter⁺, for decorating
 vanilla buttercream icing
 375g unsalted butter, softened
 3 cups (480g) icing (confectioner's) sugar, sifted
 1 teaspoon vanilla extract

Preheat oven to 160°C (325°F). Lightly grease a 10cm-deep, 20cm round cake tin and a 12cm round cake tin and line each with non-stick baking paper, leaving a 2cm overhang at the top. Place the flour, sugar, eggs, milk, butter and vanilla in a large bowl⁺⁺ and whisk until smooth. Divide the mixture between the tins so each is three-quarters full. Cook the 12cm cake for 45–50 minutes and the 20cm cake for 1 hour 15 minutes–1 hour 20 minutes or until cooked when tested with a skewer. Cool each in their tins for 10 minutes before turning out onto a wire rack to cool completely.

To make the vanilla buttercream icing, place the butter in the bowl of an electric mixer and beat for 5 minutes or until pale. Add the sugar and vanilla and beat for a further 6–8 minutes or until light and fluffy. Set aside.

To assemble, trim the cakes and cut each horizontally into thirds. Using a palette knife, spread 1 cup of the icing onto the bottom layer of the 20cm cake. Top with another layer of cake and spread with another cup of the icing. Top with the remaining layer of cake. Spread ⅓ cup of the icing onto the bottom layer of the 12cm cake. Top with another layer of cake and spread with another ⅓ cup of the icing. Top with the remaining layer of cake. Using the remaining icing, spread

a very thin layer over the top and sides of each cake. Place each cake on a large baking tray lined with non-stick baking paper and refrigerate for 10 minutes or until the icing is firm.

While the cakes are chilling, knead 1kg of the fondant on a clean surface until pliable. Roll out between 2 sheets of non-stick baking paper to 5mm thick. Transfer the fondant and drape over the 20cm cake⁺⁺⁺, working quickly to smooth out any creases. Trim any excess fondant and discard. Transfer the cake to a cake stand. Knead the remaining fondant until pliable. Roll out between two sheets of baking paper to 5mm thick. Transfer the fondant and drape over the 12cm cake, working quickly to smooth out any creases. Trim excess fondant and discard. Place the 12cm cake on top of the 20cm cake. To decorate, dip a brush in a little water and brush onto the fondant. Using a separate dry brush, paint the glitter onto the cake. Serves 12–16.

+ Edible glitter is available at cake decorating stores or online.

++ The cake can easily be made in two batches if you don't have a bowl large enough to make it in one batch. Just divide all ingredients evenly.

+++ To transfer the fondant to the cake, lightly dust the fondant with icing sugar and gently roll up around a rolling pin. Unroll the fondant to drape over the cake, and dust off any excess icing sugar with a clean brush. ■

ADVERTISING FEATURE

ready to roll

Get the party started with Orchard Icing. Decorating cupcakes and kids' birthday cakes has never been easier, thanks to the specially formulated ready-to-use icing from the Orchard Icing range. Simply roll it out and let your creativity flow.



bunting cupcakes

Here's how to make a pretty bunting cupcake, perfect for any celebration or party, with Orchard's ready-to-roll icing!

Simply knead 500g of Orchard White Icing until smooth and roll out onto a clean work surface dusted with icing sugar. Roll the icing to 4mm thick and, using a 7cm round cookie cutter, cut out rounds. Lightly brush cooled vanilla cupcakes with water and press a round of icing onto the top of each. Divide the remaining icing into 4 equal portions.

Add a couple of drops of pink food colouring to one portion, green food colouring to a second portion and blue food colouring to a third portion. Roll each out to 2mm thick, cut into strips and then into triangles. Lightly brush each triangle with water and press onto the cupcake, alternating colours.

Roll the remaining portion of white icing into a thin rope. Top the triangles with the rope and trim the edges to finish your bunting decoration!

FOR MORE RECIPES, TIPS AND IDEAS, VISIT ORCHARDICING.COM

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LET'S PARTY SUPERHEROES

THE MIGHTIEST SUPERHEROES

What's that soaring through the sky? Is it a bird? Is it a plane? Leaping from comic book pages, it's a team of mini superheroes flying in for a well-earned feast! Join masked crusaders as they jump from a sky-scraping cake to sweet beaming cupcakes, using golden pastry shields and magic cookies to help save the day.

photography CON POULOS *styling* STEVE PEARCE



RECIPES DHM FOOD TEAM MERCHANDISING EMMALY STEWART. RAILWAY WARNING LIGHT & VINTAGE RUBBISH BIN FROM LUNATIGUES VINTAGE & DESIGN COLLECTIVE. TOM WEARS ZIGZAG T-SHIRT FROM COUNTRY ROAD, SPORTS CUFF CHINO FROM COTTON ON KIDS, CHUCK TAYLOR ALL STAR CLASSIC IN NAVY FROM CONVERSE.



shield sandwiches



BOTTOM RIGHT: JAMIE WEARS PANEL STRIPE TEE FROM SEED HERITAGE, COMBAT CUFF PANT FROM BARDOT JUNIOR & CHUCK TAYLOR ALL STAR CLASSIC IN WHITE FROM CONVERSE. JACKSON WEARS MOTORCYCLE TIE, FROM BARDOT JUNIOR, OCCASIONAL LONG SLEEVE SHIRT FROM SEED HERITAGE, DRAKE CUFF PANT FROM COTTON ON KIDS, CHUCK TAYLOR ALL STAR CLASSIC IN NAVY FROM CONVERSE.



Travelling at lightning speeds and defending the city from brilliant masterminds requires special protection to guard against danger. These bright shield sandwiches are sure to stop supervillains in their tracks!

RED PEDAL CAR FROM MITCHELL ROAD ANTIQUE & DESIGN CENTRE (ALSO ON PAGE 172). ALFRED WEARS CADET L/S SHIRT FROM COTTON ON KIDS. GABRIEL WEARS MOTORCYCLE TIE FROM BARDOT JUNIOR. OCCASIONAL LONG SLEEVE SHIRT FROM SEED HERITAGE & NEW COATED SKINNY FROM BARDOT JUNIOR.



LET'S PARTY SUPERHEROES

TELEPHONE

RED FIRE EXTINGUISHER FROM MITCHELL ROAD ANTIQUE & DESIGN CENTRE (ALSO ON PAGE 173).
LIFE-SIZE SUPERHERO TELEPHONE BOOTH FROM TINY TOTS TOY HIRE. ALFRED WEARS CHUCK TAYLOR
ALL STAR CLASSIC IN WHITE FROM CONVERSE. JACKSON WEARS TUX SUIT JACKET FROM BARDOT JUNIOR.



Pow! Boom! Zap! Paper cones made of classic cartoon comics make handy containers for cheesy baked pasta wheels – just the snack to build our brave heroes' super-human strength.

lightning bolt shield sausage roll pops

7 pork sausages (500g), cases removed
 1 cup (75g) panko (Japanese) breadcrumbs
 1 medium carrot, peeled and grated
 ¼ cup (70g) store-bought tomato relish
 1 teaspoon sea salt flakes
 5 sheets store-bought shortcrust pastry, thawed
 1 egg, lightly beaten
 18 popsicle sticks
 store-bought tomato sauce, to serve

Preheat oven to 180°C (350°F). Place the pork, breadcrumbs, carrot, relish and salt in a large bowl and mix to combine. Set aside. Cut the pastry into 36 x 8cm squares, reserving remaining pastry.

Place tablespoons of the pork mixture onto the centre of 18 of the squares. Brush the edges with egg, place a popsicle stick at the base of each square and top with remaining pastry squares, pressing the edges to seal. Place on 3 lightly greased large oven trays lined with non-stick baking paper. Cut 18 lightning bolts out of the remaining pastry⁺. Place a lightning bolt on top of each roll, brush the pastry with the egg and cook for 18–20 minutes or until golden and cooked through. Serve with tomato sauce. Makes 18.

⁺ We used a template to make our lightning bolt shapes. You can download a copy at donnahay.com to make your own, or purchase small lightning-bolt-shaped pastry cutters online or at cake decorating stores.



cheesy pasta wheels

250g rotelle (wheel-shaped) pasta
 1 cup (80g) finely grated parmesan
 2 tablespoons extra virgin olive oil
 1 teaspoon sea salt flakes

Preheat oven to 220°C (425°F). Cook the pasta in a large saucepan of salted boiling water for 6–8 minutes or until al dente. Drain.

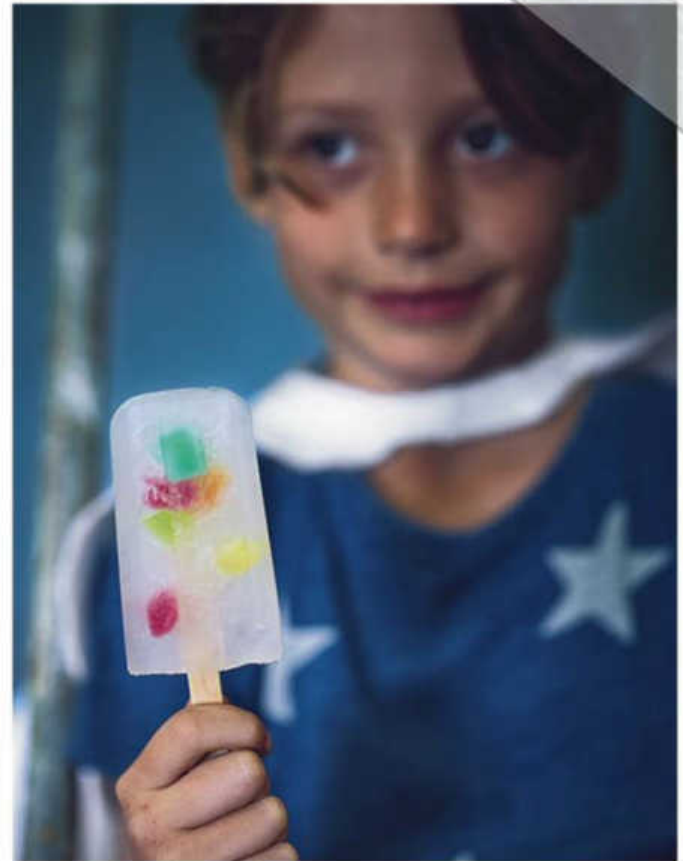
Place the pasta, parmesan, oil and salt in a large bowl and toss to combine. Place on 2 large oven trays lined with non-stick baking paper and cook for 12–15 minutes or until golden and crispy. Set aside to cool. Serve in paper cones. Serves 6.



galactic rocky road

- 600g dark chocolate, melted
- 2 tablespoons vegetable oil
- 2 cups (100g) chocolate puffed rice cereal
- 2 cups (180g) white marshmallows
- 1 cup (130g) M&M's
- 1 tablespoon hundreds and thousands (sprinkles)

Place the chocolate and oil in a large bowl and mix to combine. Add the chocolate puffed rice cereal and marshmallows and mix to combine. Spoon the mixture into a lightly greased 20cm x 30cm slice tin lined with non-stick baking paper, pressing down to make an even layer. Sprinkle with the M&M's and hundreds and thousands and press gently. Refrigerate for 30 minutes or until set. Slice into squares to serve. Makes 15.



jelly rocket pops

- 2 tablespoons store-bought lime cordial
- 2½ cups (625ml) water
- 180g store-bought assorted jelly lollies, roughly chopped
- 12 popsicle sticks

Place the cordial and water in a jug and stir to combine. Pour the mixture into 12 x ⅓-cup-capacity (80ml) popsicle moulds. Freeze for 1 hour or until partially frozen. Using a skewer, push some of the lollies into each mould and cover with 2 layers of aluminium foil. Make a small slit in the foil in the centre of each mould and insert a stick. Freeze for 2 hours or until set. Remove from moulds to serve. Makes 12.

magic magnetic cookies

- 28 store-bought fortune cookies⁺
- 150g white chocolate melts, melted
- ¼ cup (45g) rainbow sprinkles

Line a large baking tray with non-stick baking paper. Dip each of the cookies halfway into the chocolate, then dip into the sprinkles. Place on the tray for 10–15 minutes or until set. Makes 28.

⁺ We removed the fortune from each cookie before dipping it into the chocolate. Fortune cookies are available from the Asian aisle of supermarkets.



magic magnetic cookies



After a busy day of fighting crime and **saving the world**, the best prizes for worn-out champions are glistening **superstar** jam cupcakes that shine with honour. These sweet little **rewards** will recharge those extraordinary **powers** for another day of heroic duties.

shield sandwiches

20 slices of white bread
250g spreadable cream cheese, softened
½ cup (100g) blue sprinkles
½ cup (100g) red sprinkles
1 cup (200g) white sprinkles

Using a 10cm round cutter, cut a round out of each slice of bread, making 20 rounds. Spread each round with the cream cheese. Set 10 rounds aside.

Using 5.5cm and 2.5cm round cutters, cut rings from the remaining 10 rounds of bread, making 10 large rings, 10 medium rings and 10 small rounds.

Place the blue, red and white sprinkles on 3 separate plates. Dip 5 large rings and 5 small rounds into the blue sprinkles and set aside. Dip the remaining large rings and the remaining small rounds into the red sprinkles and set aside. Dip the medium rings into the white sprinkles.

To assemble, place the remaining 10cm rounds on a clean work surface. Top half with a large blue ring, a white ring and a small blue round to create 5 blue shield sandwiches. Repeat process with remaining red and white rings to make 5 red shield sandwiches. Makes 10.

superstar cupcakes

1½ cups (225g) self-raising (self-rising) flour, sifted
¾ cup (165g) caster (superfine) sugar
125g unsalted butter, softened
2 eggs
⅓ cup (80ml) milk
2 teaspoons vanilla extract
500g store-bought ready-to-roll white fondant icing
⅓ cup (110g) store-bought strawberry jam

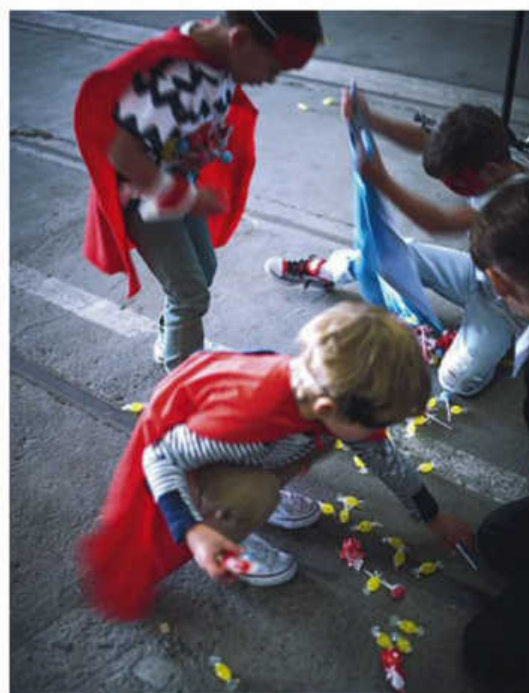
Preheat oven to 160°C (325°F). Place the flour, sugar, butter, eggs, milk and vanilla in the bowl of an electric mixer and beat on medium speed for 6 minutes or until pale and smooth. Spoon the mixture into a 12 x ½-cup-capacity (125ml) cupcake tin lined with paper cases. Cook for 22–25 minutes or until cooked when tested with a skewer. Place on a wire rack to cool completely.

Roll out the fondant between 2 sheets of non-stick baking paper to 3mm-thick. Using a 7cm round cutter, cut out 12 rounds. Using a 5.5cm star-shaped cutter, cut out stars from the centre of each round. Set aside.

Spread each cupcake with 1 teaspoon of the jam and place a round of icing on top to serve. Makes 12.



superstar cupcakes



sky-high layer cake

5 cups (750g) self-raising (self-rising) flour, sifted
1 cup (100g) cocoa, sifted
3½ cups (770g) caster (superfine) sugar
500g unsalted butter, melted
8 eggs, lightly beaten
3½ cups (875ml) milk
1 tablespoon vanilla extract
vanilla buttercream icing
750g unsalted butter, softened
6 cups (960g) icing (confectioner's) sugar, sifted
3 teaspoons vanilla extract
blue, red and yellow food colouring

Preheat oven to 160°C (325°F). Place the flour, cocoa, sugar, butter, eggs, milk and vanilla in a large bowl⁺ and whisk until well combined. Divide the mixture between 2 x 10cm-deep, 20cm round lightly greased cake tins lined with non-stick baking paper. Cook for 1 hour 20 minutes–1 hour 30 minutes or until cooked when tested with a skewer. Allow to cool in tins for 10 minutes before turning out onto wire racks to cool completely.

To make the vanilla buttercream icing, place the butter in the bowl of an electric mixer and beat for 6–8 minutes or until pale and creamy. Scrape down the sides of the bowl, add the icing sugar and vanilla. Beat for a further 10–12 minutes or until light and fluffy. Divide the icing into thirds. Place one-third of the icing in a bowl, add 2–3 drops of blue food colouring and mix to combine. Place another one-third of the icing in a separate bowl, add a tablespoon of red food colouring and mix to combine. Divide the remaining icing into 2 bowls, add 2–3 drops of yellow food colouring to one and mix to combine. Add 2–3 drops of red and yellow food colouring to the other and mix to combine to make orange.

To assemble the cake, using a sharp serrated knife, trim the top of the cakes and cut each into 3 rounds horizontally, to make 6 even layers. Place the bottom layer on a cake stand. Using a palette knife, spread the yellow icing on the cake. Top with another layer of cake and spread with half the blue icing. Top with a layer of cake and spread with half the red icing. Top with a layer of cake and spread with the orange icing. Top with another layer of cake and spread with the remaining blue icing. Top with the remaining layer of cake and spread with the remaining red icing. Slice to serve. Serves 12–16.

⁺ The cake can easily be made in two batches if you don't have a bowl large enough to make it in one batch. Just divide all ingredients evenly. ■

LET'S PARTY SUPERHEROES





the coolest cakes

When it's time to celebrate, a towering sweet centrepiece is a must for the party table. Beautifully decorated and filled with the fluffiest frostings, these inspired cakes are almost too pretty to eat!

photography CHRIS COURT *styling* STEVE PEARCE





Bursting with colour, this fun spotty cake is made simple with a melt-and-mix batter and no-fuss fondant decorations. You can use any cutter shapes you have on hand and colour the fondant to suit the occasion.

vanilla polka dot cake

3¾ cup (560g) self-raising (self-rising) flour, sifted
2¼ cups (495g) caster (superfine) sugar
6 eggs, lightly beaten
2¼ cups (560ml) milk
375g unsalted butter, melted
1 tablespoon vanilla extract
1.5kg store-bought ready-to-roll white fondant icing
pink, green, blue and orange food colouring
vanilla buttercream
375g unsalted butter, chopped and softened
3 cups (480g) icing (confectioner's) sugar, sifted
1 teaspoon vanilla extract

Preheat oven to 160°C (325°F). Place the flour, sugar, eggs, milk, butter and vanilla in a large bowl and whisk until smooth. Pour into 2 lightly greased 20cm round cake tins lined with non-stick baking paper. Cook for 1 hour 20 minutes or until cooked when tested with a skewer. Allow to cool in the tins for 5 minutes before turning out onto a wire rack to cool completely.

To make the buttercream, place the butter, icing sugar and vanilla in the bowl of an electric mixer and beat for 10 minutes, scraping down the sides of the bowl, until light and fluffy.

To assemble the cake, trim the top of each cake and discard. Halve each cake horizontally to make 4 layers. Place the bottom layer on a plate and, using a palette knife, spread with ¾ cup of the buttercream. Repeat layering cake and buttercream, thinly spreading the remaining buttercream over the top and sides of the cake. Refrigerate for 15 minutes or until the buttercream is firm.

Knead 1kg of the fondant on a clean work surface until pliable. Roll out between 2 sheets of non-stick baking paper to 5mm thick. Drape the fondant over the cake, working quickly to smooth out any creases⁺. Trim any excess fondant and discard. Transfer the cake to a cake stand. Divide the remaining fondant into 4 equal portions. Using 2–3 drops of each food colouring, lightly colour each fondant portion, kneading until evenly coloured and pliable. Roll each portion out between 2 sheets of baking paper to 2mm-thick sheets. Using 1½cm, 2cm, 3cm, 3½cm and 4cm round cutters, cut circles from each coloured sheet. Lightly brush each circle with water and press onto the cake. Serves 12–16.

⁺ To transfer the fondant to the cake, lightly dust with icing sugar and lightly roll up around a rolling pin. Unroll fondant to drape over the cake. Dust off any excess icing sugar with a clean brush.



vanilla polka dot cake



tutu tulle cupcakes

These lovely little cupcakes will make a graceful entrance with their dainty tulle trim and brilliant blue frosting.

tutu tulle cupcakes

1½ cups (225g) self-raising (self-rising) flour
 ¾ cup (165g) caster (superfine) sugar
 125g unsalted butter, chopped and softened
 2 eggs
 ⅓ cup (80ml) milk
 2 teaspoons vanilla extract
 1 metre blue tulle, for decorating
 ribbon, for decorating
 tulle pompom cupcake toppers⁺, for decorating
 vanilla buttercream
 250g unsalted butter, chopped and softened
 2 cups (320g) icing (confectioner's) sugar, sifted
 1 teaspoon vanilla extract
 blue food colouring

Preheat oven to 160°C (325°F). Place the flour, sugar, butter, eggs, milk and vanilla in the bowl of an electric mixer and beat for 6 minutes or until pale and smooth. Spoon the mixture into a 12 x ½-cup-capacity (125ml) cupcake tin lined with paper cases. Cook for 25 minutes or until cooked when tested with a skewer. Allow to cool completely on a wire rack.

To make the buttercream, place the butter, icing sugar, vanilla and 2–3 drops of food colouring in the bowl of an electric mixer and beat for 10 minutes, scraping down the sides of the bowl occasionally, until light and fluffy.

To assemble the cupcakes, cut 24 x 18cm circles from the tulle. Place a cupcake on 2 pieces of tulle, gather up the sides and tie with ribbon. Place the buttercream in a piping bag fitted with a 1cm star nozzle and pipe onto the cupcakes. Top with a pompom cupcake topper to serve. Makes 12.

+ Tulle pompom cupcake toppers are available online.



Salty-sweet candied popcorn sits like a crunchy golden mountain atop this divine mud cake. A classic vanilla buttercream keeps it simple – add a sprinkle of cocoa for a double-choc delight!

milk chocolate layer cake with caramel popcorn

500g unsalted butter, chopped
 400g milk chocolate, chopped
 2½ cups (660ml) milk
 4 cups (880g) caster (superfine) sugar
 2 teaspoons vanilla extract
 4 eggs, lightly beaten
 3½ cups (525g) plain (all-purpose) flour, sifted
 1 teaspoon baking powder, sifted
 ½ cup (50g) cocoa, sifted
caramel popcorn
 4 cups (100g) store-bought plain popcorn
 20g unsalted butter, chopped
 ¼ cup (90g) honey
 ½ cup (110g) caster (superfine) sugar
 ¼ teaspoon bicarbonate of (baking) soda, sifted
vanilla buttercream
 500g unsalted butter, chopped and softened
 4 cups (640g) icing (confectioner's) sugar, sifted
 1 teaspoon vanilla extract

Preheat oven to 160°C (325°F). Place the butter, chocolate, milk, sugar and vanilla in a large saucepan over medium heat and stir until melted and smooth. Pour into in a large bowl and refrigerate for 20 minutes or until cool. Add the eggs and whisk to combine. Add the flour, baking powder and cocoa and whisk until smooth. Pour the mixture into 2 lightly greased 22cm round cake tins lined with non-stick baking paper. Cook for 1 hour 25 minutes–1 hour 30 minutes or until the cake is cooked when tested with a skewer. Allow to cool in the tins for 10 minutes before turning out onto a wire rack to cool completely.

To make the caramel popcorn, place the popcorn in a large heatproof bowl and set aside. Place the butter, honey and sugar in a large saucepan over low heat and cook for 6–8 minutes, stirring until the sugar has dissolved. Increase the heat to medium and bring to the boil. Cook for 1–2 minutes or until



light golden brown. Working quickly, remove from heat, add the bicarbonate of soda and stir to combine. Pour the mixture over the popcorn and quickly stir to coat. Spoon the popcorn onto a large baking tray lined with non-stick baking paper and set aside to cool.

To make the buttercream, place the butter, icing sugar and vanilla in the bowl of an electric mixer and beat for 8–10 minutes, scraping down the sides of the bowl, or until pale and creamy.

To assemble the cake, trim the top of the cakes and discard. Halve each cake horizontally to make 4 even layers. Place the bottom layer on a cake stand or serving plate and, using a palette knife, spread with 1 cup of the buttercream. Repeat layering cake and buttercream, spreading the remaining buttercream over the sides and top of the cake. Top with the caramel popcorn to serve. Serves 12–16.



milk chocolate layer cake with caramel popcorn



pretty pastel chocolate cake

pretty pastel chocolate cake

5 cups (750g) self-raising (self-rising) flour, sifted
3 cups (660g) caster (superfine) sugar
1 cup (100g) cocoa, sifted
8 eggs, lightly beaten
3 cups (750ml) milk
500g unsalted butter, melted
1 tablespoon vanilla extract
hundreds and thousands (sprinkles), for sprinkling
cream cheese icing
200g unsalted butter, chopped and softened
1kg cream cheese, softened
3½ cups (560g) icing (confectioner's) sugar mixture, sifted
blue and pink food colouring

Preheat oven to 160°C (325°F). Lightly grease 12cm, 18cm and 22cm round cake tins and line with non-stick baking paper. Place the flour, sugar, cocoa, eggs, milk, butter and vanilla in a large bowl and whisk until smooth. Pour the mixture into each tin until each is three-quarters full. Cook the 12cm cake for 1 hour, the 18cm cake for 1 hour 10 minutes and the 22cm cake for 1 hour 20 minutes, or until cooked when tested with a skewer. Allow to cool in the tins for 10 minutes before turning out onto a wire rack to cool completely.

To make the icing, place the butter, cream cheese and icing sugar in the bowl of an electric mixer and beat for 10 minutes, scraping down the sides of the bowl, or until light and fluffy. Place 3½ cups of the icing in one bowl, add 2–3 drops of blue food colouring and mix to combine. Place 2 cups of the icing in a second bowl, add 2–3 drops of pink food colouring and mix to combine. Place the remaining icing in a third bowl.

To assemble the cake, trim the top of the cakes and discard. Halve each cake horizontally to make 6 even layers. Place the bottom layer of the largest cake on a cake stand or serving plate and, using a palette knife, spread with 1 cup of the blue icing. Place the top layer of the largest cake on top and spread ¾ cup of the blue icing over the top and sides of the cake. Refrigerate for 10 minutes to firm slightly. Place the remaining blue icing in a piping bag fitted with a 2cm round nozzle. Starting at the base of the cake, pipe a small round of icing and, using a palette knife, use a flat sideways stroke to create a wave. Repeat piping and stroking the icing around the circumference of the cake⁺. Place the bottom layer of the medium cake on top and spread with



¾ cup of the pink icing. Place the top layer of the medium cake on top and spread the remaining pink icing over the top and sides of the cake. Refrigerate for 10 minutes to firm slightly. Place the bottom layer of the small cake on top and spread with ½ cup of the white icing. Place the top layer of the small cake on top and spread ¼ cup of the white icing over the top and sides of the cake. Refrigerate for 10 minutes to firm slightly. Place the remaining white icing in a clean piping bag fitted with a 1cm round nozzle. Starting at the base of the cake, pipe a small round of icing and, using a palette knife, use a flat upward stroke to create a wave. Repeat piping and stroking the icing around the circumference of the cake⁺. Sprinkle the top of the cake with hundreds and thousands to serve. Serves 12–16.

⁺ If the icing is a little soft, place the cake in the refrigerator for 10 minutes to firm slightly.



Presenting the floral beauty that's as delicious as it is impressive! Soft layers of vanilla cake are dressed in a lush bouquet of fresh daisies – a sweet springtime treat.

daisy chain vanilla cake

5 cups (750g) self-raising (self-rising) flour, sifted
 3 cups (440g) caster (superfine) sugar
 8 eggs, lightly beaten
 3 cups (750ml) milk
 500g unsalted butter, melted
 1 tablespoon vanilla bean paste
 1 bunch unsprayed white daisies, for decorating
vanilla buttercream
 375g unsalted butter, chopped and softened
 3 cups (480g) icing (confectioner's) sugar, sifted
 2 teaspoons vanilla extract

Preheat oven to 160°C (325°F). Place the flour, sugar, eggs, milk, butter and vanilla in a large bowl and whisk until smooth. Pour into 3 lightly greased 18cm round tins lined with non-stick baking paper⁺. Cook for 1 hour and 10 minutes or until cooked when tested with a skewer. Allow to cool in the tins for 5 minutes before turning out onto a wire rack to cool completely.

To make the buttercream, place the butter, icing sugar and vanilla in the bowl of an electric mixer and beat for 10 minutes, scraping the sides of the bowl, until pale and creamy. To assemble the cake, trim the top of each cake and discard. Halve each cake horizontally to make 4 even layers. Place the bottom layer on a cake stand or serving plate and, using a palette knife, spread with ½ cup of the icing. Repeat layering the cake and buttercream, spreading the remaining icing over the top and sides of the cake and smoothing to finish. Trim the daisies and arrange over the cake to serve. Serves 12–16.

⁺ If you don't have three cake tins, you can cook each cake one at a time.
 Tip: Remove the daisies before eating the cake.





daisy chain vanilla cake



tips + tricks

- + Use a large serrated knife to carefully trim the tops of the cakes and halve them evenly.
- + The layer cakes can easily be made in two batches if you don't have a bowl large enough to make the mixture in one batch. Just divide all ingredients evenly.
- + You can bake all of these cakes (except the cupcakes) 2–3 days in advance. Once cool, cover the cake tightly with plastic wrap and store at room temperature. Assemble and ice the cakes on the day of serving.

chocolate cake gift boxes

2½ cups (375g) self-raising (self-rising) flour, sifted
 ½ cup (50g) Dutch cocoa, sifted
 1½ cups (330g) caster (superfine) sugar
 4 eggs, lightly beaten
 1½ cups (375ml) milk
 250g unsalted butter, melted
 2 teaspoons vanilla extract
 1.5kg store-bought ready-to-roll white fondant
 blue food colouring
 ¼ cup (80g) store-bought raspberry jam
 1 tablespoon water
 ½ cup (80g) icing (confectioner's) sugar mixture, sifted
 1 teaspoon boiling water
 ribbon, for decorating

Preheat oven to 160°C (325°F). Place the flour, cocoa, caster sugar, eggs, milk, butter and vanilla in a large bowl and whisk until smooth. Pour into a lightly greased 20cm square cake tin lined with non-stick baking paper. Cook for 1 hour 10 minutes or until cooked when tested with a skewer. Allow to cool in the tin for 10 minutes before turning out onto a wire rack to cool completely. Trim the top of the cake to 4cm high and cut into 9 x 6cm squares. Set aside.

Knead 1.2kg of the fondant on a clean work surface until pliable, add 2–3 drops of food colouring and knead until evenly coloured and smooth. Roll out between 2 sheets of non-stick baking paper to 4mm thick. Cut 9 x 6cm squares from the fondant and set aside. Re-roll the remaining fondant between 2 sheets of non-stick baking paper to 4mm thick. Cut out 9 x 4½cm x 24cm strips, re-rolling the fondant as needed.

Place the jam and water in a bowl and stir to combine. Working with one cake square at a time, lightly brush the sides of the cake with the jam mixture. Lay the cake on its side and wrap the fondant strip around the edge. Place on a baking tray lined with non-stick baking paper. Brush the top of each cake with the jam mixture and top with squares of fondant. Set aside.

Place the icing sugar and boiling water in a bowl and whisk to combine. Place the mixture in a piping bag fitted with a 4mm round nozzle. Set aside.

Knead the remaining fondant and divide into 9 portions. Roll each portion into a 5mm-thick rope and trim to 24cm long. Pipe the icing around the top edges of the cakes and wrap a fondant rope around each, pressing lightly to secure. Tie each cake with a ribbon to serve. Makes 9 boxes. ■

Open up one of these little gift boxes and you'll find a sweet chocolate surprise inside! These delicate treasures make a thoughtful present for a very special day.



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directory + measures

Where to find the suppliers used in this issue of *donna hay magazine*.

If items are not listed, they are from Donna Hay's personal collection or from overseas. All prices listed are approximate and correct at the time of going to press. Details were given by the suppliers and manufacturers listed.

- + **Bardot Junior** 1300 466 526; bardot.com.au
- + **Beautiful Spaces** beautiful-spaces.com.au
- + **Boden Clothing** bodenclothing.com.au
- + **Char Bella Bubs** (02) 9527 7626; charbellabubs.com.au
- + **Converse** (03) 8878 3020; converse.com.au
- + **Cotton On** 1800 420 176; cottonon.com
- + **Country Road** 1800 801 911; countryroad.com.au
- + **Donna Hay General Store** (02) 9525 6483; donnahay.com.au
- + **Estée Lauder** 1800 061 326; esteelauder.com.au
- + **Freedom** 1300 135 588; freedom.com.au
- + **French Bazaar** (03) 9017 7892; frenchbazaar.com.au
- + **Hunter** hunterbootsaustralia.com.au
- + **In Bed** inbedstore.com; info@inbedstore.com
- + **Industrie** (02) 9550 6550; industrie.com.au
- + **Jaguar Land Rover Australia** 1800 625 642; landrover.com.au
- + **Koskela** (02) 9280 0999; koskela.com.au
- + **Lunatiques Vintage and Design Collective** 0450 076 199
- + **Marmoset Found** 0413 930 707; marmosetfound.com.au
- + **Mecca** 1800 007 844; mecca.com.au
- + **Mediterranean markets** (03) 9560 1777; mediterraneanmarkets.com.au
- + **Mint Home** (03) 9041 5239; minthome.com.au
- + **Mitchell Road Antique and Design Centre** (02) 9698 0907; mitchellroad.com.au
- + **Mode Sportif** (02) 9699 1565; modesportif.com
- + **Mud Australia** mudaaustralia.com; mud@mudaaustralia.com
- + **NSW Leather Co** (02) 9319 2900; leatherco.com.au
- + **One Point Seven Four** (02) 9357 7778; onepointsevenfour.com
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- + **Pom Pom Princess** 0421 879 333; pompomprincess.com.au
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- + **Robert Gordon** (03) 5941 3144; robertgordonaustralia.com
- + **Seed Heritage** 1800 118 889; seedheritage.com
- + **Sharon Alpren Ceramics** sharonalprenceramics.com.au
- + **Shiko Pottery** shiko.com.au; info@shiko.com.au
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- + **Zuster** (02) 8394 9888; zuster.com.au

CUP CONVERSIONS FOR BASIC INGREDIENTS

1 cup almond meal (ground almonds)	110g	3¾ oz
1 cup brown sugar	175g	6 oz
1 cup white sugar	220g	7 oz
1 cup caster (superfine) sugar	220g	7 oz
1 cup icing (confectioner's) sugar	150g	5 oz
1 cup plain (all-purpose) or self-raising flour	150g	5 oz
1 cup fresh breadcrumbs	70g	2½ oz
1 cup finely grated parmesan	80g	2½ oz
1 cup uncooked rice	200g	7 oz
1 cup cooked rice	165g	5¾ oz
1 cup uncooked couscous	200g	7 oz
1 cup cooked, shredded chicken, pork or beef	160g	5¾ oz
1 cup pitted olives	160g	5¾ oz

LIQUID MEASURES

cups	metric	imperial
¼ cup	60ml	2 fl oz
⅓ cup	80ml	2½ fl oz
½ cup	125ml	4 fl oz
⅔ cup	160ml	5 fl oz
¾ cup	185ml	6 fl oz
1 cup	250ml	8 fl oz
2 cups	500ml	16 fl oz (1 American pint)
2½ cups	625ml	20 fl oz (1 Imperial pint)
4 cups	1 litre	32 fl oz

SOLID MEASURES

metric	imperial
20g	¾ oz
60g	2 oz
125g	4 oz
180g	6 oz
250g	8 oz
500g	16 oz (1 lb)
1kg	32 oz (2 lb)

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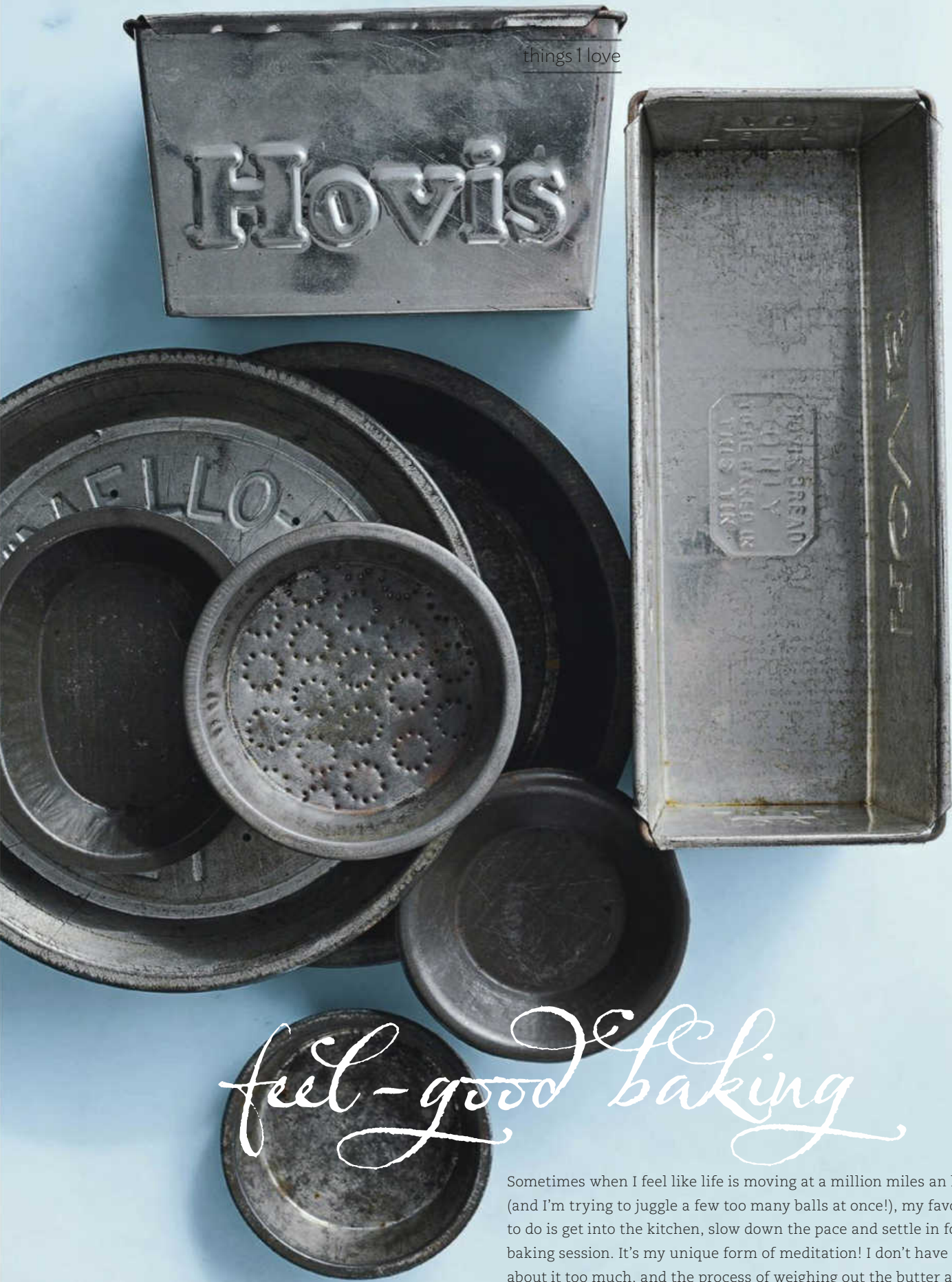
donna hay

FRESH + LIGHT

..... on sale 12 October



Make the switch to a more balanced lifestyle with the new issue of *donna hay Fresh + Light*. You'll find simple recipes packed with superfoods, lots of fresh and leafy vegetables, lighter twists on your favourite dishes, and more – enjoy!



feel-good baking

Sometimes when I feel like life is moving at a million miles an hour (and I'm trying to juggle a few too many balls at once!), my favourite thing to do is get into the kitchen, slow down the pace and settle in for a relaxed baking session. It's my unique form of meditation! I don't have to think about it too much, and the process of weighing out the butter and flour, whisking in the eggs and gently folding the batter gives me such a sense of calm. I love sorting through my vintage cake tins to find the perfect one for a sweet pie or banana bread (this cute collection is a mix of presents I've received over the years from my mum and my good friend, Meagan). I always make sure I cook up extra batches to put in the freezer or give to someone as a little gift. Then, I'm ready to face the world again! ■

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